

SOUL KITCHEN

Kiwi Classic Buffet

Apricot and Mustard Glazed Ham *with apple sauce*
Chilled Poached Chicken Breast *with Green Goddess Dressing*

plus

Your choice of
Roast Beef *served with pan gravy*

or

Slow cooked Lamb Leg *cooked in red wine, with garlic and herbs*

Need more meat?? – add a chilled seafood platter with smoked kahawai and housemade hot-smoked salmon, marinated mussels, garlic prawns (an extra \$8 per person)

Gourmet Potatoes *with garlic herb butter*

Plus your choice of **4** of our other salads
please see our attached menu

Dinner Rolls *with butter*

Dessert Grazing Table

Mini Meringues, Tartlets, Individual Mousse, Fresh Fruit, Truffles and Chocolates

A selection of flavours and something for everyone, designed to be grazed throughout the celebrations, after the main meal

\$65, including serving staff
\$48, as a drop-off only

Please note: These prices may be subject to change due to cost of living increases