

SOUL KITCHEN

Luncheons

Light lunch

Savouries (2 pp)

Selection of filled mini croissants (variety of fillings, including vegetarian)

Selection of Seasonal and Tropical Fruit

Homemade slices and biscuits

Tea (including herbal), Filter Coffee and Hot Chocolate

\$22/head

Fingerfood luncheon

Savouries (2 pp)

Club Sandwiches (2pp)

Chicken Satay Skewers

Selection of Seasonal and Tropical Fruit

Slice or Biscuit

Tea and Filter Coffee

\$26/head

Seated Luncheon

Cold Cuts (Beef, Ham, Chicken) *served with chutneys and relishes*

OR

Hot Apricot and Dijon Glazed Ham

Selection of Gourmet Bread – Rolls and Slices

Choice of 3 Salads

Selection of Seasonal and Tropical Fruit

Housemade Cake – served with cream and yoghurt

Filter Coffee, Hot Chocolate and Selection of Teas

Water and Juice

\$30/head

Ploughmans' Luncheon

Hot Apricot and Dijon Glazed Ham (hot)

Marinated Mussels

Roast Beef sliced, and served chilled

Relishes and chutneys

Selection of New Zealand Cheeses

Selection of gourmet rolls and breads, with butter

Mixed Salad Leaves

House made pickles

Your choice of 2 salads from our menu

Fresh Seasonal and Tropical Fruit Platter

Chocolates and Truffles

Cakes and Slices

Filter Coffee, Hot Chocolate and Selection of Teas

Water and Juice

\$37/head