



HIDDEN FOREST VENUE

Arrival drink

Glass of bubbles or orange juice

Already on table

Assorted bread

Chicken & brandy pate, sliced pastrami, Spanish chorizo, aged cheddar & leek quiche, Akaroa salmon tartare
marinated green lip mussels, bottled pork & prune terrine
garlic aioli, smoked paprika & sour cream mousse, red wine onion salsa, avocado mash

Olives, sundried tomatoes, stuffed peppers
Olive oil roasted garlic with cumin, oriental hummus (vegan)

Delivered to tables

Hot shared platters

Cider glazed gourmet ham with grilled pineapples & pine nuts
Slow roasted turkey breast fillet on savoury bread & butter pudding with cranberry relish
24 Hour slow cooked beef scotch fillet with sauce verde (GF)
Grilled Akaroa salmon steak on beetroot & horseradish relish (GF)
Gratin from new potatoes (GF), creamy mushroom & herb ragout (GF)
Fried tofu with crisp vegetables (V, DF)

Refried ratatouille (GF, DF, vegan)

Salads

Roasted cauliflower & leeks salad with baby tomatoes (vegan, GF)
Pumpkin & kumara salad with honey & pine nuts (vegan, GF)
Fresh green lettuce (V)

Dessert

Berry crumble, honey & lemon curd pie
Triple chocolate mousse with raspberries
Traditional tiramisu, clotted cream
Christmas mince pies
Fruit salad (V)

Freshly brewed tea & coffee
Served with
Chocolate brownie with salted peanut (vegan)
Apple pie & crème brulee

Cheese platter

Local & international cheese served with quince jelly & crackers

***Sample menu, items may change based on availability**



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— SKYLINE ROTORUA —