



**Hidden Forest Venue  
Buffet Style Dinner**

**Already on Table**

Cured meats and pate with pickled vegetables (GF)  
(olives, gherkins, sundried tomatoes) (GF, V)  
Garlic butter and fresh Bread

House marinated mussels, Thai shrimp salad, raw fish salad, smoked kahawai  
hot green lip mussels in garlic butter and white wine (GF)

**Buffet**

Spiced Pumpkin soup (Vegan, GF)  
with croutons and roasted seeds

**Choice 1 option from the following Roasts**

Pork or Ham or Beef or Leg of Lamb (GF)  
(Additional option @ \$5.00incl GST per person)

New Zealand venison casserole with cranberry's (GF)  
Whole roasted chicken in sauteed mushroom/cream sauce

Skyline Seafood paella (prawns, squid, mussels, fresh fish) and chicken  
Served on saffron rice and smoked Spanish chorizo ragout (GF)

Slow cooked Mediterranean vegetables (ratatouille) (GF, Vegan)  
In good olive oil roasted potatoes with rosemary and garlic (GF, Vegan)  
Vegan lentil curry with roasted vegetables and tofu (GF, Vegan)

Make your own Greek salad  
Italian pasta salad (GF, V)  
Roasted kumara salad with rewarewa honey (GF, V)  
Farmhouse potato salad (GF)

**Buffet**

**Dessert**

Pavlova (GF), apple pie, fruit salad (GF, Vegan), chocolate mousse (GF), creme Brule (GF), cakes and slices  
(Vegan option available)  
Freshly Brewed Coffee and Assorted Tea

**Buffet**

Cheese board (Optional)  
\$3.00incl GST per person (additional)

\*Please note, items may change based on availability