

Rod Dixon Celebration Dinner

Tieke Golf Estate

23rd November 2023

---- Canapes ----

Prosciutto, brie, blackberry, crostini (nf)

Beetroot, candied walnut, feta, tartlet (v)

Gin cured salmon, cucumber, lemon tonic gel (gf df nf)

----- To Begin -----

Artisan Volare bread with pesto and hummus

----- Buffet Mains -----

Braised beef cheek ragu, with carrot, onion and thyme, jus (gf nf h)

Balsamic glazed chicken breast, cherry tomato, garlic, rosemary (gf df nf h)

Pork leg roast, parsley, chilli, almonds (gf df)

Red and white gourmet potatoes, and parmesan truffle aioli (gf nf h v)

Roasted red kumara, baby green leaves (gf df nf h v)

Leek, red onion, pak choy, gremolata (gf df)

Kiwi Slaw, red and green cabbage, carrot, celery aioli (gf h v)

Leafy greens, red onion, radish and chardonnay vinaigrette (gf df nf h v)

----- Petit Four Table Centre Desserts -----

Chocolate mousse cup hazelnut praline (gf v)

Mixed berry, meringue, tartlet

Orange almond cake, candied orange slice, crème patisserie (gf)

Kerr & Ladbroke

CATERING BY DESIGN