



A THREE COURSE PLATED DINNER SUMMER 2011/12

CANAPÉS

Seared scallops with lemon and fine herbs
Crisp pancetta-wrapped chicken with Xeres aioli
Aged Firstlight Wagyu beef -barbequed "Anticuchos" style
Kikorangi, pear, walnut and caramelised onion tart tatin

ON THE TABLES

Wholemeal sourdough with cultured butter
and caramelised onion and rosemary focaccia

ENTRÉE

Thai Salad of Waikanae crab and Tiger prawn
or
Warm salad of duck confit and crisp pancetta
with tatsoi and mizuna leaves, roasted otago walnuts and aged balsamic

MAIN

Grilled Groper fillet with crayfish bisque sauce,
Jersey Benne potatoes, spring onions and fine herbs
or
Rosemary and honey glazed lamb rack,
grilled orange kumara and zucchini with mint balsamic
(delicious vegetarian alternatives will be available upon request)

DESSERT

Apple caramel tart with Amaretto ice cream
or
Dark chocolate and hazelnut torte with freshly churned cherry ice cream

\$92 per person
inclusive of GST

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A BARBEQUE FEAST SUMMER 2011/12

CANAPÉS

Saffron arancini with roast pepper and chilli Xeres sauce
Lemon grass and coconut Tiger prawns with Nam jim
Caponata crostini with basil

BUFFET

Herbalicious barbecued chicken and asparagus with lemon
Moorish lamb steaks with honey and pomegranate
Jersey bennes with salsa verde
Corn-off-the-cob, avocado and tomato salad
Zucchini, goat cheese and rocket salad
Our daily bread

DESSERT

(served individually in parfait glasses)

Freshly churned praline ice cream sundae
with berries soured in cognac and hazelnut meringue

\$57 per person
inclusive of GST

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