

Sudbury

WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

SUDBURY MENUS

2020/21

We understand the difference good food makes to an event. That's why we have partnered with Sarah Searancke Catering – a boutique caterer, passionate about delivering fabulous and creative cuisine. Enjoy the experience of outstanding hospitality at Sudbury!



www.sudbury.co.nz

CANAPES

RED MEAT

- Angus beef adzuki bean and queso empanada drizzled with salsa verde
- Seared beef tataki cornet with pickled daikon and Goma emulsion DF
- Petit crumpets with venison carpaccio, beetroot jelly and parmesan cream
- Rare lamb fillet on walnut toast with wasabi hollandaise and balsamic flakes
- House smoked duck pastrami, date and rocket skewer with rhubarb aioli GF, DF
- Lambchetta roulade with kale pistachio pesto heart wrapped in bacon GF

WHITE MEAT

- Suya spiced free range chicken kebabs with toasted peanut crème GF, DF
- Bajun chicken fillet skewers with Mexican guacamole dip GF
- Garlic roasted pork belly on cucumber jalapeno salad with plum glaze GF, DF
- Pork wombok wonton cups drizzled with tangerine spiked hoisin

SEAFOOD

- Green pea blini topped with smoked mussel pâté, yuzu cream and caper crumbs
- Lomi lomi salmon pani puri with pomegranate pearls and chilli, pistachio crumble DF
- Seared prawn, red wine chorizo skewer with Mojito aioli GF, DF
- Market fish, crab and quinoa cake with Sriracha kewpie and radish wafer GF
- Fish taco with red cabbage, corn, and jalapeño slaw and avocado crème
- Pan seared scallop in red chilli, lime and coconut sauce GF, DF

VEGETARIAN

- Rosemary sable topped with Rekorderlig berry cider gel,
truffle custard and Tarragon snow VG
- Saffron arancini bites with chipotle dipping sauce VG, GF
- Beignets - Red Leicester hazelnut doughnut with ginger beer pipette VG
- Caramelised sweet onion jam, thyme and Persian Feta frittata topped
with red capsicum relish VG, GF

PLATED ENTRÉE OPTIONS

Chicken thigh with Syrian hummus, preserved lemon, young spinach,
Israeli couscous and tahini drizzle GF

Matcha, pumpkin seed crusted salmon with coconut steamed sorghum,
whipped citrus buttermilk and salmon crackling GF

Lamb roulade, Zany Zeus haloumi, baby spinach, pistachio crumble,
red pepper purée GF

Twice cooked pork belly with crisp apple fennel slaw, fried sage leaf and
romesco sauce GF, DF

Pea mousse pani puri, baby beetroot ketchup, saffron pickled vegetables,
Chevre goats cheese crumble VG

TO BEGIN

Petit bread rolls served with salted New Zealand butter

MAINS OPTIONS

RED MEAT

Rare roasted beef sirloin with Yorkshire puddings and red wine jus (GF with no yorkies)

Sous vide beef skirt fillet with Argentinian chimichurri GF, DF

Roast leg of lamb with spiced yoghurt and basil marinade GF

Lamb Hyderbadi curry, basmati rice, cucumber raita GF

WHITE MEAT

Zesty Thai marinated chicken thighs with fresh mango and mint salsa GF, DF

Fix and Fogg peanut butter crusted chicken breast drizzled with Korean chilli spiked aioli GF, DF

Mustard rubbed pork scotch fillets stuffed with caramelised onion and aged cheddar, served with crispy crackling GF

Maple and Dijon mustard glazed ham with homemade cranberry and pineapple relish GF, DF SALADS

SEAFOOD

– Surcharge of \$3.00 per guest

Pan fried catch of the day with sun dried tomato butter and fried caper berries GF

Crispy salmon fillet with spiced green salad and kaffir lime dressing GF, DF

VEGETARIAN

Pan-fried haloumi, dukkah crusted gourmet mushrooms, capsicum confit VG, GF

Spinach and ricotta roulade with butternut squash purée and roasted walnuts VG

Sweet potato Massaman curry, steamed basmati rice, micro coriander GF, VEGAN

SALADS AND VEGETABLES

Jewelled saffron pilaf salad with baked ricotta, pistachios, cranberries and spring pea vinaigrette VG, GF

Golden kumara, mint and spring onion salad with Manuka honey ginger dressing VG, GF

Roast seeded carrots with Puhoi Greek yoghurt and white sultana and caper dressing VG, GF

Medley of roasted root vegetables tossed with fresh herbs and aged balsamic VG, GF

Shaved wombok and kohlrabi slaw with edamame, picked coriander and pear chilli kimchi aioli VG, GF

Charred broccoli drizzled with baby beetroot labneh, chopped dates and smoked almonds VG, GF

Seasonal green leaves with poached red wine pears, hazelnuts, broken aged cheddar and Dijon port dressing GF

Wild rocket with pesto mushrooms, fennel, shaved parmesan, toasted pepitas and Horopito infused vinaigrette GF

POTATOES

New season baby potatoes with mustard mizuna butter VG, GF

Tuscan roasted Agria potatoes with lemon, paprika, oregano and garlic VG, GF, DF

Creamy potato dauphinoise with fresh thyme VG, GF

PÂTISSIÈRE CHEFS' PETIT DESSERT SELECTION

Eton Mess - poached summer berries with brown sugar meringue and rosehip scented whipped butter milk GF

Bittersweet chocolate torte topped with honey comb mascarpone and Doris plum wafer GF

Tirra'mallow – Layers of chocolate marshmallow mousse, L'affare coffee gel and broken lamingtons (GF available upon request)

Petit sticky date and apple pudding topped with dulce de leche cream

Whoopie cakes sandwiched with gin and tonic lemon curd crème

Passion fruit posset with pineapple jelly and pistachio fairy floss GF

Decadent Oreo peanut butter slice with salted pretzel praline crumb

ADDITIONAL

Wedding cake accompaniments – Chantilly cream and summer berry compote - \$6pp

Wedding cheesecake accompaniments – guava and quince pastes, house roasted nuts, grapes and a selection of assorted flatbread and Falwassar crackers

STEEPLECHASE SUPPER

\$13 pp (please select two items) served at 10pm

Tempura battered catch of the day, thrice cooked chips and spring pea purée DF
Horopito venison burger with vine tomato, charred greens and beetroot ketchup DF

12 hour braised lamb tagine pie topped with carrot, cardamom crush
(GF available upon request)

Southern fried chicken on a bed of rainbow ranch slaw with cheeky bourbon drizzle

Steamed bao bun with smoked portobello mushroom,
Cypriot halloumi and apple piccalilli VG

Mini Mac n Cheese VG (GF available upon request)

Selection of Turkish bread pizza melts including – free range chicken, cumin gouda and oregano / Basil pesto, spinach, tomato, Danish feta, torn mint and toasted sesame seeds VG

PRICING OPTIONS

WELLINGTON CUP

Please select five canapés

Please select two main dishes

Please select three side dishes

Please select your choice of potatoes

Please select two desserts

\$105 per person

ASCOT

Please select seven canapés

Please select one plated entrée

Please select two main dishes

Please select three side dishes

Please select your choice of potatoes

Please select three desserts

\$130 per person

CHILDREN'S DINING

We offer discounted child-friendly meals. Children up to the age of 14 can either eat from the banquet at full price or choose a kid's meal which includes a snack box and the choice of one main for all the children.

CANAPE SNACK BOX

– includes activity sheet and colouring crayons

Roasted chicken and cheese tortilla pinwheels (GF available upon request)

Seasonal fresh fruit skewer GF

Small packet of popcorn GF

Chocolate fudge brownie GF

MAIN COURSE

Crumbed fish bites with chips, side salad and tomato sauce (GF available upon request)

Mini beef burger with baked potato wedges and side salad (GF available upon request)

Pita bread pizzas with ham, cheese, tomato al sugo sauce and chips

Cauliflower mac 'n' cheese with cheddar cheese and hidden vegetables

VG (GF available upon request)

Sausage and Mash - pork chipolata sausages with mashed potato,

Yorkshire pudding, peas and gravy (VG available upon request)

KIDS DESSERTS

From the main tables

\$70 per child up to 14 years old

WELLINGTON CUP SAMPLE MENUS

CANAPÉS

Petit crumpets with venison carpaccio, beetroot jelly and parmesan cream Lambchetta
roulade with kale pistachio pesto heart wrapped in bacon GF

Garlic roasted pork belly on cucumber jalapeno salad with plum glaze GF, DF

Fish taco with red cabbage, corn, and jalapeño slaw and avocado crème Beignets - Red
Leicester hazelnut doughnut with ginger beer pipette VG

TO BEGIN

Petit bread rolls served with salted New Zealand butter

MAINS

Rare roasted beef sirloin with Yorkshire puddings and red wine jus (GF with no yorkies)

Fix and Fogg peanut butter crusted chicken breast drizzled with Korean chilli
spiked aioli GF, DF

SALADS & VEGETABLES

Jewelled saffron rice pilaf salad with baked ricotta, pistachios, cranberries and
spring pea vinaigrette VG, GF

Medley of roasted root vegetables tossed with fresh herbs and aged balsamic VG, GF

Seasonal green leaves with poached red wine pears, hazelnuts, broken aged cheddar
and Dijon port dressing GF

POTATOES

Tuscan roasted Agria potatoes with lemon, paprika, oregano and garlic VG, GF, DF

DESSERTS

Eton Mess - poached summer berries with brown sugar meringue and
rosehip scented whipped butter milk GF

Bittersweet chocolate torte topped with honey comb mascarpone and
Doris plum wafer GF

ASCOT SAMPLE MENUS

CANAPÉS

- Seared beef tataki cornet with pickled daikon and Goma emulsion DF
- House smoked duck pastrami, date and rocket skewer with rhubarb aioli GF, DF Bajun
chicken fillet kebabs with Mexican guacamole dip GF
- Market fish, crab and quinoa cake with Sriracha kewpie and radish wafer GF
- Pan seared scallop in red chilli, lime and coconut sauce GF, DF
- Rosemary sable topped with Rekorderlig berry cider gel, truffle custard and
Tarragon snow VG
- Caramelised sweet onion jam, thyme and Persian Feta frittata topped with red
capsicum relish VG, GF

PLATED ENTRÉE

- Twice cooked pork belly with crisp apple fennel slaw, fried sage leaf and
romesco sauce GF, DF (vegetarian available upon request)

TO BEGIN

- Petit bread rolls served with salted New Zealand butter

MAINS

- Roast leg of lamb with spiced yoghurt and basil marinade GF
- Zesty Thai chicken thighs with fresh mango and mint salsa GF, DF

SALADS & VEGETABLES

Roast seeded carrots with Puhoi Greek yoghurt and white sultana
and caper dressing VG, GF

Charred broccoli drizzled with baby beetroot labneh, chopped dates
and smoked almonds VG, GF

Shaved wombok and kohlrabi slaw with edamame, picked coriander
and pear chilli kimchi aioli VG, GF

POTATOES

New season baby potatoes with mustard mizuna butter VG, GF

DESSERTS

Petit sticky date and apple pudding topped with dulce de leche cream

Tirra'mallow – Layers of chocolate marshmallow mousse, Mojo coffee gel and broken
lamingtons (GF available upon request)

Whoopie cakes sandwiched with gin and tonic lemon curd crème

TERMS AND CONDITIONS

Many of the items on this menu are dependent on the availability of seasonal produce.

If a particular ingredient is not available at the time, the next best available ingredient will be used in its place. We will let you know prior to your event if this situation occurs.

Dietary options will be catered for but must be advised in advance. People with dietary requirements will receive separate meals if required. Meals will be decided by the chefs to meet their dietary requirements.

The menus include all staffing (wait staff, chefs, bar staff, dishwasher) plus all tableware, glassware and napkins. There is a surcharge for public holidays and where the holiday has been Mondayised.