

Sudbury

WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

SUDBURY CHRISTMAS MENU

2021/22

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

CANAPÉS

(please select 4)

RED MEAT

Angus beef fillet tataki cornet, pickled daikon, goma mayo *DF*

Venison carpaccio, kumara rosti, beetroot gel, parmesan custard *GF*

Beef terrine, chives, burnt onion puree, cracker *GF, DF*

Pulled lamb tagine tart, almond lemon crust *DF*

Kashmiri lamb kofta, coriander coconut yoghurt, tomato relish, potato sev *GF, DF*

WHITE MEAT

Tandoori rubbed chicken skewer, curry aioli, coriander *GF*

Chicken Mantou - steamed pumpkin bun, chicken confit, lemon yuzu centre

Tangy chicken, lime, hoisin wonton cups

Sticky Korean pork dumplings, gochujang reduction *DF*

SEAFOOD

King prawn Spanish chorizo fritter, citrus aioli

Citrus cured salmon, preserved lemon salsa, charcoal cracker, pandan dust *GF, DF*

Green lip mussel curd, lemongrass seeded crust *GF, DF*

Thai prawn spring rolls, chili, carrot, cabbage, Thai water dressing *DF*

VEGETARIAN

Beetroot arancini bites, provolone, green chili verde *VG, GF*

Charred sumac cauliflower, gremolata, crispy shallot, puffed quinoa *VG, GF*

Garden greens frittata, baby spinach, Swiss chard, minted peas, parmesano *VG, GF, NF*

Crispy potato rosti, edamame guacamole, pea tendrils *VG, GF, NF, V*

Apricot, blue cheese tarte tatins, caramelised apricot, Kapiti blue cheese, puff pastry *VG*

TO BEGIN

Freshly baked dinner roll, black salt butter

MAINS

(please select two)

RED MEAT

Kuzu lamb leg tandir, minted yogurt, cumin, lemon dressing *GF*

Pacific roast leg of lamb - caramelised pineapple, soy, ginger, garlic *GF, DF*

Slow braised beef, peated whisky, caramelised baby onions, cauliflower whip

Café de Paris butter seared beef sirloin, garden vegetable crisps, jus *GF*

WHITE MEAT

Saffron coconut free range chicken thighs, ginger gremolata *GF, DF*

Charred chicken thighs, spicy coriander, cashew sauce *GF, DF*

Chicken breast, sage, sun dried tomato wrapped in smoked bacon *GF, DF*

Apple, whiskey syrup pork scotch, calvados cream, crispy crackling *GF*

Manuka honey, black currant glazed Champagne ham *GF, DF*

SEAFOOD

– surcharge of \$3.50 per guest

Citrus pesto crusted fish fillet, oven roasted tomato, sweet paprika cream *GF*

Crispy skinned salmon fillet, orange fennel butter sauce *GF*

VEGETARIAN

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

Brined cauliflower, pumpkin seed miso, chickpea, spinach *V, GF, DF, NF*

Grilled aubergine, smoked bitter greens cream *V, GF, DF, NF*

Teriyaki sesame tofu, spring onions, beansprouts, coriander *GF, V, NF*

SIDES

(please select three)

POTATOES

Gourmet potatoes, honey, mustard, thyme *VG, GF, DF*

Twice cooked Agria potatoes, garlic, lemon *VG, GF, DF*

Baby potatoes, caramelised onion, béarnaise *VG, GF*

VEGETABLES AND SALADS

French bean, kumara, caramelised walnut, parmesan, maple mustard
dressing *GF, VG*

Roasted root vegetables, Grana Padano, Evo oil, Marlborough Sea salt *VG, GF*

Jewelled saffron rice salad, baked ricotta, pistachio, cranberries,
pea vinaigrette *VG, GF*

Caprese - seasonal leaves, tomato, basil, mozzarella, balsamic dressing *VG, GF*

Red quinoa, smoked kumara, black garlic dressing *VG, GF, DF*

Roasted butternut, southern vinaigrette, cumin yoghurt, pumpkin seeds *VG, GF*

Roasted baby beetroot, spiced almond, date, Danish feta *GF, VG*

Green leaf, roasted pears, blue cheese, sesame ginger dressing *VG, GF*

DESSERT

(please select one potted and one canape)

POTTED

Rich chocolate mousse, cookie crumbs *GF*

Coconut kaffir lime panna cotta, hazelnut granola clusters *GF*

L'affare coffee infused bavarois, Garage Project Aro Noir toffee brittle *GF*

Burnt stone fruit clafouti, vanilla mascarpone

CANAPÉ

Petit lemon meringue tartlets, lemon curd, meringue

Whittaker's chocolate, whiskey, caramel tart

Medjool date and pineapple pudding, crisp coconut crown

Cappuccino mini eclairs

SUPPER MENU

(\$8 per item)

Pulled beef slider, pickled zucchini, chimichurri sauce

12 hour braised lamb tagine pie *(GF on request)*

Lemon pepper calamari, smoked paprika aioli

Steamed bao bun, char siu chicken, pickled cucumber ribbons

Selection of pizza including - free range chicken, cumin, gouda,
oregano / basil pesto, spinach, tomato, Danish feta, torn mint, toasted sesame
seeds *VG*

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. Special meals carry a surcharge of \$15 per person.

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.