



The Duke Tavern's Buffett Wedding Menu

Core Range

Steamed green lipped mussels w garlic and white wine
Soup of the day w Kumara bread
Steamed green vegetables in a lemon & herb vinaigrette
Garlic & herb roasted potatoes
Tossed green salad

Hot Options

Cajun rubbed fish of the day w tzatziki (gf)
Truffled macaroni & cheese w wild mushrooms (v)
Basil pesto penne pasta w choritzo, sweetcorn & baby spinach
Rotisserie chicken w tangy peanut slaw
Slow roasted lamb shoulder w rosemary butter & bread
Ham or Beef carvery (*extra \$5.0*)

Cold Options

Marinated white fish w coconut, chilli, lime & coriander
Creamy potato salad w crisp bacon chives & egg
Rocket pear & Manchego Salad
Caesar Salad w romaine lettuce, croutons, parmesan, anchovies, bacon & egg

Dessert Options

Seasonal fruit platter
Mini pavlova w strawberry gel, kiwi & cream
Sticky toffee pudding w butterscotch sauce
Banoffee pie w whipped cream
Spoons of mini chocolate mousse w berry & whipped cream
A selection of local cheeses w condiments

Pricing

\$55 option - Core range and then choose 2 dishes from each of the Hot, Cold and Dessert Options

\$65 option - Core range and then choose 3 dishes from each of the Hot, Cold and Dessert Options