



NAPIER
war memorial
CONFERENCE CENTRE

menu formal dinner

Design your own plated dinner by choosing from the following selection:

Entrée

- **Cajun Lamb Salad** cajun lamb fillets on baby leaves with vine tomatoes, feta & minted yoghurt
- **Smoked Chicken Salad** grilled chicken fillets with a waldorf salad & chutney
- **Smoked Salmon** with a mango salsa & served on udon noodles
- **Pasta à la Oceanview** spaghetti with sesame grilled chicken, carrot, zucchini & honey mustard sauce
- **Portobello Mushrooms** feta, tomato & herb topped
- **Avocado Salad** your choice of either smoked salmon or prawns served with avocado & mango on radicchio red lettuce with ginger & lemon vinaigrette

Main Courses

- **Breast of Chicken** filled with spinach & mushrooms with a coriander sauce
- **Char-grilled Beef Tournedos** wrapped in bacon topped with a fresh herb crust with a peppercorn jus
- **Venison** roast venison short loin with a black cherry relish & pumpkin soufflé
- **Rack of Lamb** baked with a fresh herb crust & served with a rosemary & red currant sauce
- **Seared Salmon** encased in a light crust of lemon & horseradish with a pernod beurre blanc served on spinach leaves
- **Fresh Fish of the Day** oven baked & resting on marinated Asian noodles with a shrimp & coriander butter sauce
- **Pork** prosciutto wrapped pork eye fillets with roasted apple slices
- **Vegetarian Filo Parcels** filled with seasonal vegetables, parmesan cheese & pine nuts with a mint raita sauce
- **Pasta à la Oceanview** spaghetti & lean chicken with sliced avocado & a tempting cream sauce
- **Slow Roasted Lamb Shanks** with garlic potato kumara mash

Main courses are served with a selection of fresh Hawke's Bay vegetables



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Desserts

- **Soft Centred Dark Chocolate Pudding** with berry coulis & cream
- **Sticky Date & Orange Pudding** with a butterscotch sauce
- **Baked Cheesecake** (Gluten Free) with rhubarb
- **Baileys Espresso Tower** a cappuccino, espresso & Baileys cheesecake tower on a chocolate cake base
- **Individual Chocolate Mousse** (Gluten Free) White or Dark

To Finish

Freshly Brewed Coffee & a Selection of Dilmah & Specialty Teas

Choose ONE Entrée, ONE Main Course, ONE Dessert - **\$49.50 incl. GST per guest**

To add additional choices:

ENTRÉE - add \$6.50 incl. GST per guest per additional choice

MAIN COURSE - add \$9.50 incl. GST per guest per additional choice

DESSERT - add \$6.50 incl. GST per guest per additional choice

*Menu prices may be subject to change.
Please check prices prior to your function.*