

**THREE COURSE WEDDING, CHOICE OF MAINS**

**Canapés**

Beef carpaccio tartlet, capers, parmesan, lemon oil

Poached chicken tartlet, green coconut chutney, micros

Duck, orange, cinnamon, pastry, labne (w)

Rice paper wrap, prawn, fresh herbs, coriander vinaigrette (gf)

Preserved lemon, mozzarella arancini (gf) (v)

**Entrée**

Soy sake lacquered salmon, tomato currant vinaigrette, watermelon, spring onion, mint

**Main** - *guests choose between*

Canterbury aged beef fillet, Café de Paris butter, sticky red wine shallots, jus,  
dauphinois potatoes

*Or*

Organic chicken supreme, tarragon butter, chicken nage, soft herbs,  
dauphinois potatoes

*On the table to share...*

Canterbury asparagus, Waipara olive oil

Baby spinach, caramelised fennel, spring carrots, fava beans, peas

**Dessert**

Vanilla roasted rhubarb trifle, rhubarb jelly, almond sponge, Italian meringue

**Tea & coffee**