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2 Course Buffet

Served by our Country Manor team

Menu 1 \$40 per person

Main meal

- Hot ham carved off the bone served with apple & honey mustard sauce
- New potatoes tossed in garlic & herb butter
- Baby carrots, corn & pea's
- Choice of 3 salads from our selection

Dessert selection

- Choice of 2 desserts from our selection
- Ice cream

Menu 2 \$45 per person

Main meal

- Hot ham carved off the bone served with apple & honey mustard sauce
- Stuffed roast chicken served with gravy
- New potatoes tossed in garlic & herb butter
- Baby carrots & pea's
- Choice of 3 salads from our selection

Dessert selection

- Choice of 2 desserts from our selection
- Ice cream

Menu 3 \$50 per person

Main meal

- Whole pork legs roasted served with apple sauce & gravy
- Roast beef served with gravy & horseradish
- Roast potatoes
- Roast vegetables or steam vegetable mix
- Choice of 2 salads from our selection

Dessert selection

- Choice of 3 desserts from our selection
- Ice cream

Menu 4 \$55 per person

Main meal

- Hot ham carved off the bone served with apple & honey mustard sauce
- Roast southland lamb served with gravy & mint jelly
- New potatoes tossed in garlic & herb butter
- Vegetable au gratin (broccoli, cauliflower and pumpkin baked in cheese sauce)
- Choice of 3 salads from our selection

Dessert selection

- Choice of 3 desserts from our selection
- Ice cream

Menu 5 \$55 per person

Main meal

- Whole aged roast ribeye served with gravy & horseradish
- Stuffed roast chicken served with gravy
- Scalloped potato
- Roast vegetables or steam vegetable mix
- Choice of 3 salads from our selection

Dessert selection

- Choice of 3 desserts from our selection
- Ice cream

Salad Selection

- Tossed green garden salad served with mayo & french dressing
- Rice salad
- Kumara & orange salad
- Marinated carrot salad
- Potato salad
- Mushroom & pepper salad (seasonal)
- Pasta & tomato salad
- Greek salad served with olive, feta & balsamic dressing
- Broccoli & cashew salad
- Thai salad served with crunchy noodles, coriander & lime dressing
- Chargrilled roast vegetable salad served with garlic aioli dressing
- Israeli couscous salad
- Roast vegetable & quinoa salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad
- Kumara, chorizo & chickpea
- Coleslaw

Dessert selection

- Country Manor pavlova rolls filled with fruit & berries topped with chocolate & fruit
- Traditional style cheesecakes (a choice of 2 flavors berry, lemon, caramel & coffee)
- New York baked cheesecake served with a berry couli
- Chocolate roulade
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with whipped cream (warm)
- Trifle
- Hazelnut layered meringue stack
- Chocolate mud cake served with berry couli
- Carrot cake with cream cheese icing
- Banoffee pie
- Individual mini pavlova served with cream & fruit
- Fruit salad (seasonal)

Add on

- Aged roast ribeye \$15 pp
- Roast Lamb \$10 pp
- Roast pork \$10 pp
- Stuffed roast chicken \$11 pp
- Ham \$10 pp
- Roast beef \$11 pp
- Cottage pie, lasagna, chicken casserole \$ 8 pp
- Side of salmon \$110 each or ½ \$55
- Basket of bread \$ 3 pp
- Roast/steamed vegetables \$ 8 pp
- Add a salad \$4.50pp
- Scalloped potatoes \$7.50pp
- Vegetable au gratin \$ 9 pp
- Dessert \$ 5 pp
- Tea & coffee \$2.50pp

Terms & conditions

Minimum guest number of 20 (guest numbers between 10-19 an extra charge of \$190 will apply)

Travel cost may apply

The Country Manor team will come to your chosen venue and serve a beautiful buffet meal

We provide all our own crockery & cutlery

Linen napkins & table clothes are available for hire (Table clothes - \$8.50/napkins - \$0.80 each) We will supply the table clothes for the buffet

You may wish to add any additional items/platters check out our other menus for a selection of options

Please read over our terms and conditions before booking