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**Christmas Menu**  
**Served by our Country Manor team**  
**For pick up or drop & go take \$ 5 off per person**  
(all pricing is GST included)

**Menu 1 \$55 per person**

**Main meal**

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

**Dessert selection**

- Christmas pavlova filled with cream & berries
- Christmas trifle

**Menu 2 \$60 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
- Choice of 4 salads from our selection

**Dessert selection**

- Choice of 2 desserts from our selection
- Ice cream or cream

**Menu 3 \$70 per person**

**Main meal**

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter or scalloped potatoes
- Your choice of 1 vegetable option from our selection

- Choice of 3 salads from our selection

### **Dessert selection**

- Choice of 3 desserts from our selection
- Ice cream or cream
- Fresh strawberries or fruit salad (seasonal)

### **Salad Selection**

- Tossed green garden salad served with dressing
- Rice salad
- Kumara & orange 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

### **Vegetable selection**

- Seasonal steamed vegetables
- Roast vegetable medley
- Vegetable au gratin (kumara, broccoli, cauliflower in a cheese sauce)

### **Meat Selection**

- Slowly roasted lamb served with mint jelly & gravy
- Roast pork served with gravy
- Stuffed roast chicken served with gravy
- Ham carved off the bone served with apple sauce & honey mustard dressing
- Slow roast beef served with horseradish sauce & gravy
- Brisket slowly cooked served with gravy

### **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)
- New York baked cheesecake served with a berry compote
- Chocolate roulade

- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble (warm)
- Trifle
- Hazelnut layered meringue stack
- Chocolate mud cake served with berry compote
- Carrot cake with cream cheese icing
- Banoffee pie
- Individual mini pavlova served with cream & fruit
- Lumberjack cake served warm (date, apple, coconut cake)
- Fruit salad (seasonal)

#### Add on

- |   |                      |
|---|----------------------|
| • Aged roast ribeye                       | \$40 pp              |
| • Roast Lamb                              | \$22 pp              |
| • Roast pork                              | \$18 pp              |
| • Stuffed roast chicken                   | \$18 pp              |
| • Ham                                     | \$18 pp              |
| • Roast beef                              | \$36 pp              |
| • Cottage pie, lasagna, chicken casserole | \$ 18 pp             |
| • Side of salmon                          | \$160 each or ½ \$80 |
| • Basket of bread                         | \$ 3 pp              |
| • Roast/steamed vegetables                | \$ 12 pp             |
| • Add a salad                             | \$ 6 pp              |
| • Scalloped potatoes                      | \$ 12 pp             |
| • Vegetable au gratin                     | \$15 pp              |
| • Tea & coffee                            | \$ 4pp               |

#### 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 - \$9/napkins - \$1.10 each) We will supply the table clothes for the buffet table only
- You may wish to add any additional items/platters check out our other menus for a selection of options
- To take away dessert take \$5pp off
- **Please return any dishes back to Country Manor clean** or you will be charged
- All we need from you is 2 – 3 trestle tables to set the buffet up on & we supply everything else needed to enjoy
- Deposit is required when confirming your booking
- Marquee charges may apply
- We cater to dietary needs

Please read over our terms and conditions before booking