



027 881 2675
(03)2368226
office@countrymanor.co.nz

Drop & Go 2 Course Menu
Pick up or deliver
(all pricing includes GST)

Email Candace office@countrymanor.co.nz to start planning and check availability

Package Includes

- Cutlery – this can be collected prior if needed
- Crockery
- Meal will come bowled ready to serve & enjoy

Menu 1 \$50 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 & pea's
- Choice of 3 salads from our selection

Dessert selection

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

Menu 2 \$55 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 \$65 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

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 (home grown speckle park)
- 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)

Terms & conditions

- Minimum guest number of 20 (guest numbers between 10-19 an extra charge of \$190 will apply)
- Travel cost may apply
- 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 all dishes back to Country Manor **clean** or you will be charged up to \$200
- 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
- We cater to dietary needs

Please read over our terms and conditions before booking
311 Great North Road, Winton