



## Wallingford Homestead - Wallingford, Hawke's Bay, New Zealand

Jen and Johnny Ormond welcome you to Wallingford. You can expect fabulous food, wine and professional friendly service. There are excellent bus and mini bus services available.

### Wine and Food

Our menus change with the seasons and we specialise in preparing the best of fresh New Zealand seasonal products in a traditional style. Please provide early notice of any special diet requirements.

Charlotte Robinson, our in-house cordon bleu chef, holds the NZ Beef & Lamb Hallmark of Excellence Award for 2008 and 2009. She has 35 years experience in the private and corporate catering industry in England, Scotland and Wales. Her experience covers Shooting & Fishing Lodges, Country House Weddings, House Parties and Private Catering. The latter includes a number of functions for the Queen mother and the Carrington family.

We are fully licensed and have a fine cellar selection of reasonably priced beer, wine and spirits; for that reason BYO is not offered as an option.

### Lunch & Dinner Menu

Please set your menu with cordon bleu chef Charlotte Robinson - 06 855 4773

#### Canapés - Nibbles

##### Cold

Spinach and Pepper Crepe Rounds  
Kumara and Herby Cheese Scones  
Smoked Chicken Breasts with Cream Cheese Fejoa Chutney on Croistini  
Pumpkin and Pesto Bites  
Smoked Salmon Pinwheels

##### Hot

Caramelised Red Onion and Feta Tartlets  
Spinach and Cheese Samosas  
Chicken Livers wrapped in Bacon  
Kumara and Sesame Fingers  
Scallop Kebabs

### Served with drinks on arrival

choose 4 from the above



### Entrées

Scallop Mornay  
Whitebait Fritters  
Hot Cheese Soufflés  
Cucumber and Prawn Mousses  
Spinach and Walnut Roulade  
Thai Prawn Fritters

choose 2 from the above

### Main Courses

Hot Poached Salmon with Chive Hollandaise  
Chicken with Green Peppercorn and Mustard Sauce  
Beef en Croute  
Whole Roasted Angus Pure Cube Roll of Beef with Yorkshire Pudding  
Rack of New Zealand Lamb with Quince & Port Jus  
Roast Pork with Spiced Apricots  
Pork Fillet Chinese Style  
Hot Honey Glazed Ham with Cumberland Sauce  
Roast Venison with Black Cherry Sauce  
Served with a selection of seasonal vegetables and salads

choose 2 from the above

### Desserts

Wallingford Apple Roll  
Sticky Toffee Puddings with Fudge Sauce  
Raspberry Meringue Roulade  
Chocolate Roulade  
Coffee Almond Meringue Gateau  
Vanilla Cream Terrine with Berry Coulis  
Coffee Crepes with Tia Maria and Chocolate  
Lemon Soufflés

choose 2 from the above

**Tea and Coffee served with Liqueurs**

**Menu priced between \$45-\$55**