



## 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.

### Luncheon Menu

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

### Main Courses

Sweetcorn and Courgette Fritters with Tomato Salsa  
Mexican Chicken Salad  
Leek & Blue Cheese Tart  
Chicken Goujons with Sour Cream & Chive Dip  
Onion Flan with Olive Pastry  
Thai Salmon Filo Parcels  
Vegetable Curry with Roti Bread  
Cheese and Parsnip Roulade with Sage & Onion Stuffing

Served with Crisp Green Garden Salad and Hot Bread  
choose 2 from the above

### Desserts

Almond Macaroons  
Walnut Toffee Squares  
Lemon Curd Tartlets  
Raspberry Coconut Slice  
choose 2 from the above

**Served with Tea and Coffee**

**Menu priced between \$28-\$35**