



## Wallingford Homestead – Wallingford, Hawkes Bay, New Zealand



### Wine and Food

The following is a sample menu for you, prepared by Charlotte Robinson, Wallingford's Executive Chef. Please consider this menu as a template for your Wedding day. We have over a hundred existing dishes to choose from, and are more than willing to cater to your specific needs. Charlotte will work with you to finalise your personal menu.

You can expect a three course menu, including canapés, to cost between \$65 and \$95 per person including GST.

Charlotte has 35 years experience in the private and corporate catering industry in England, Scotland and Wales. Her experience covers shooting and fishing lodges, country house weddings, house parties and private catering. Charlotte served as private chef to the United Kingdom Cabinet, and was head chef for many private functions for the Carrington family.

She has since been awarded the "New Zealand Beef and Lamb Hallmark of Excellence Award" annually since 2008.

While our license precludes alcohol being brought onto the premises Wallingford has a fine selection of reasonably priced beer, wine and spirits. Non-alcoholic beverages are also available.

We will discuss quantities and pricing for your wedding and provide a firm quote once you have confirmed your booking and selections.

## **Canapés – Nibbles**

### **Hot selection**

Devils on Horseback  
Apricots in Bacon  
Lamb Satays with Mint Yoghurt Dip  
Chicken Satays with Peanut Sauce  
Pork and Feta balls with Plum Sauce  
Zucchini and Kumara Muffins with Hot Chilli Sauce  
Pumpkin Feta Cakes  
Hot Chilli Prawns

### **Cold selection**

Cherry Tomatoes with Basil and Feta  
Cream Cheese Salmon Pikelets  
Smoked Salmon Pinwheels  
Smoked Salmon and Cucumber Sushi  
Sun Dried Tomato and Olive Tartlets  
Mini Polenta Muffins with Prawns and Dill Mayonnaise  
Polenta Cups with Black Bean Chilli  
Mexican Chicken Wraps

**Served with Champagne and Wine on arrival**

**choose 6 from the above**

## **Main Courses**

Honey glazed Ham with Mustard Fruits  
Whole Roasted Angus Pure Cube Roll of beef with Horseradish Sauce and Mustards  
Coronation Chicken  
Racks of New Zealand Lamb with Port and Cranberry Jus  
Chicken Breast with Apricot and Pine Kernels, with Lemon Balsamic Jus  
Poached Salmon with Chive Hollandaise – hot or cold  
served with  
Gourmet Pesto Potatoes  
A Selection of Seasonal Vegetables and Salads

**Vegetarian options on request**

**Choose 2 main courses from this section**





## Desserts

Chocolate Cream Pavlova  
Mini Fruit Pavlovas  
French Apple Flan  
White & Dark Chocolate Profiteroles  
Apricot Roulade with Lemon Cream  
Chocolate Roulade

Choose 2 desserts from this section  
or  
choose three of the following presented as a platter

Mini White and Dark Chocolate Éclairs  
Chocolate Cups with Lemon Mousse  
Apricot and White Chocolate Squares  
White Chocolate and Lemon Truffles  
Lemon Merangue Tarts  
Mini Custard Tarts  
Mini Turkish Delight Cupcakes

**Prices from \$65 inc. GST per person dependent on choices**

