



THE ESPLANADE HOTEL

Esplanade Celebration Menu

Canapés

Entrée

Cured grilled salmon salad on avocado crème
with cucumber and herb vinaigrette and baby cress

Harissa marinated seared lamb loin with marinated eggplant
and spiced yoghurt

Main

Oven roasted chicken supreme with a stuffing of mascarpone and
fresh herbs, grape and tarragon salad and roast garlic creme

Seared beef fillet wrapped in pancetta with field mushrooms,
caramelised baby onions and red wine reduction

Crisp skin hapuka with grilled ratatouille, roasted cherry
tomatoes and basil dressing

All main dishes served with potato gratin and seasonal vegetables

Vegetarian and special dietary requirements happily accommodated

Dessert plate

Vanilla crème brulee
Pavlovas with cream, pineapple and caramel sauce
Lime & coconut cakes
Chocolate torte

\$90.00 per person includes

3 canapés of your choice, 1 entrée of your choice, 3 main course choices, 1 dessert plate

\$80.00 per person includes

3 canapés of your choice, 1 entrée of your choice, 2 main course choices, 1 dessert plate

\$72.00 per person

1 entrée of your choice, 2 main course choices, 1 dessert plate



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Canapé Menu

8 items for \$40.00 per person

Ricotta pastries with mint and peas

Kingfish and smoked snapper rilletes on sumac crisps

Spicy lamb and pinenut fingers with garlic labne

Crostini of cannellini beans with rosemary, prawns and lemon

Clevedon coast oysters with pomegranate and tomato dressing

Olive and anchovy palmiers

Indian vegetable fritters with raita

Cheese gougeres

Soy beef fillet with pickled ginger

Prawn and avocado rice paper rolls with chilli dipping sauce

Salmon and chive fritters

Scallop and coriander wontons

Rare roast beef and horseradish croutes

Chicken liver mousse on pistachio wafers

Crispy snapper and potato balls