

Celebrate Christmas and impress your guests with these tasty and versatile festive season menus tailored by our head chef. All menus are available for lunch & dinner.

Prices include:

- Christmas crackers
- Festive theming
- Christmas tree

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|---------------------------------------|---|
| Dietaries & Special Meals | 1 |
| Christmas menus one & two | 2 |
| Christmas Set Plated & Cocktail | 3 |
| Beverages..... | 5 |

At Riccarton Park Function Centre, we put great emphasis on designing menus to not only cover a wide range of tastes, but to also include menu items featuring Vegetarian, Vegan, Dairy Free and Gluten Free options.

Event organisers are advised to get a gauge on the dietary requirements of their guests before choosing any of our menus to ensure they are appropriate.

Allergens

For peace of mind a full list of the 11 common allergen associations can be provided for all meals. This list includes, Peanuts, Tree Nuts, Shellfish, Milk, Eggs, Fish, Sesame Seeds, Gluten, Sulphites, Soybeans and Lupin.

Riccarton Park only recognises the following special meals listed below and can provide them subject to a minimum of 4 days' notice.



It is our policy that we do not cater for lifestyle diets such as Paleo, Keto or any other special requests outside those specified above.

Our kitchens cater for all cuisines and while we endeavour to ensure allergen and dietary requirements are met, experience has shown that it is not feasible to eliminate all trace elements of potential allergens. Therefore, we regrettably advise we are unable to guarantee an allergen-free environment.

If you have a severe allergy, we suggest you arrange alternative options and recommend that you bring appropriate medication.

CHRISTMAS BUFFET MENU ONE

Basket of freshly baked breads with butter *

Choose one carvery item

Maple glazed baked ham on the bone
with wholegrain mustard and pineapple - gf, df

Roast beef bolar with pan gravy
and horseradish sauce - gf

Roast rib-eye of pork with apple sauce
and rich brown gravy - gf, df

Roast leg of lamb with mint sauce
and rich brown gravy - gf, df | add \$3 pp

Roast sirloin of beef with pan gravy
and horseradish sauce - gf, df | add \$5 pp

Roast turkey with traditional stuffing
and cranberry sauce | add \$5 pp

Steamed parslid new potatoes - gf
Two fresh seasonal vegetables - incl. gf, df
Tossed greens with seasonal salad fare - incl. gf, df

Christmas steamed pudding with brandy sauce
Berry, almond, sherry and saffron trifle - gf
Fresh cut seasonal fruit salad - gf, ve
Decorated pavlova - gf
Fresh and whipped cream - gf
Christmas fruit mince tarts
Freshly brewed tea and coffee

\$48 per person

CHRISTMAS BUFFET MENU TWO

Basket of freshly baked breads with butter *

Choose one carvery item

Maple glazed baked ham on the bone
with wholegrain mustard and pineapple - gf, df

Roast beef bolar with pan gravy
and horseradish sauce - gf

Roast rib-eye of pork with apple sauce
and rich brown gravy - gf, df

Roast leg of lamb with mint sauce
and rich brown gravy - gf, df | add \$3 pp

Roast sirloin of beef with pan gravy
and horseradish sauce - gf, df | add \$5 pp

Roast turkey with traditional stuffing
and cranberry sauce | add \$5 pp

Steamed parslid new potatoes - gf
Two fresh seasonal vegetables - incl. gf, df
Two fresh seasonal salads - incl. gf, df

Christmas steamed pudding with brandy sauce
Berry, almond, sherry and saffron trifle - gf
Fresh cut seasonal fruit salad - gf, df, ve
Decorated pavlova - gf
Fresh and whipped cream - gf
Christmas fruit mince tarts
Freshly brewed tea and coffee

and choose from page 4

One hot buffet dish
One hot vegetarian dish

\$60 per person

*gluten free bread available on request - Minimum of 4 working days notice required

+ ADD ONS

SOUP \$4.5 pp

- Cajun corn chowder - ve
- Creamy vegetable with fresh herbs - gf

VEGETARIAN HOT DISH - \$5.5 pp

- Vegetarian shepherds pie - gf
- Mild vegetable curry with cashews - gf, df, ve
- Eggplant, pumpkin and ricotta lasagne
- Spinach and ricotta cannelloni on tomato, garlic and basil sauce
- Herb and four cheese tortellini on a creamy pesto and tomato sauce

Dietary requirements we cover are dairy and gluten intolerances, vegan and vegetarian, minimum of 4 days notification required.

We do not cater for any other dietary requests. While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy then you may wish to arrange alternative options. Allergen associations list containing the 11 common allergens can be obtained on request.

PLATED SET MENU

TO SHARE AT THE TABLE

Smoked cheddar beignets, sesame dipping sauce - v
Pigs in blanket with honey mustard dipping sauce - gf, df
Turkey stuffing & cranberry sausage rolls

APPETISER (alternate drop)

Crispy duck spring roll with barbeque sauce - df
and
Smoked salmon parcel, creme fraiche, lime & fennel - gf

MAIN (alternate drop)

Roasted lamb loin with mustard, herbs, potato cup,
provencale tomato, balsmic garlic glaze - gf
and
Chestnut & sage stuffed chicken with port
and cranberry sauce, wild rice - gf

MAINS ARE SERVED WITH A BOWL OF THREE
SEASONAL VEGETABLES ON TABLES

DESSERT (alternate drop)

Christmas steamed pudding with brandy sauce
Berry, almond, sherry and saffron trifle - gf

Christmas fruit mince tarts
Freshly brewed tea and coffee

\$87 per person

CARVING STATION & COCKTAIL MENU

Goats cheesecake with onion jam
Prosciutto ham & melon bites with balsamic reduction - gf, df
Smoked salmon on blini with mustard cream cheese - gf
Turkey stuffing & cranberry sausage rolls
Pigs in blanket with honey mustard dipping sauce - gf, df
Polenta & hash brown sticks, tomato relish - gf, df
Fruit mince tarts with frangipane - v
Mini pavlovas with lemon curd whip and fruit - gf

CARVING STATION

Maple glazed baked ham with pineapple relish
and mustard selection - gf, df
Artisan ciabatta buns *

\$57 per person

**gluten free bread available on request - Minimum of 4 working days notice required*

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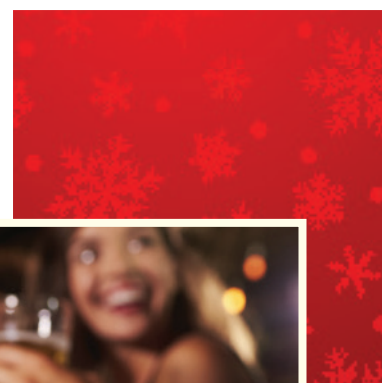
HOT BUFFET DISHES

All buffet dishes served with rice except **

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red- gf, df
- Chicken, cashew and vegetable stir fry - df
- Chicken ratatouille - gf, df
- Crumbed fish pieces with tartare sauce ** - df
- Garlic & black pepper chicken curry - gf, df
- Honey and mustard roasted salmon with herbs - gf, df
- Poached market fresh fish with grapes & white wine sauce- gf
- Seafood mornay of fish, salmon, scallops, prawns & mussels
- Slow braised pork belly with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb with garlic, oregano, lemon & kumara - gf, df
- Savoury lamb casserole with carrots & peppers - gf, df
- Venison stew with bacon, mushrooms and onions - gf

HOT VEGETARIAN DISHES

- Antipasti pasta with artichokes, peppers, olives, capers & sundried tomatoes, tossed with virgin olive oil - ve
- Eggplant, pumpkin and ricotta lasagne
- Herb and four cheese tortellini on a creamy pesto and tomato sauce
- Mild vegetable curry with cashews & basmati rice - gf, df, ve
- Pasta ratatouille with rosemary crumb
- Spinach and ricotta cannelloni on tomato, garlic and basil sauce
- Vegetarian shepherd's pie - gf



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STANDARD RANGE

House Wines

| | |
|----------------------------|--------|
| Kopiko Bay Sauvignon Blanc | 30/8.5 |
| Kopiko Bay Chardonnay | 30/8.5 |
| Kopiko Bay Cabernet Merlot | 30/8.5 |
| Lindauer Brut | 36/9 |
| Lindauer Brut 200ml bottle | 10 |

White Wines

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|------------------------------------|----|
| Invivo Sauvignon Blanc | 41 |
| Trinity Hill Hawkes Bay Chardonnay | 40 |

Red Wines

| | |
|---------------------------|----|
| Graham Nortons Shiraz | 46 |
| Wee Angus Cabernet Merlot | 39 |

Beers & Cider

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|----------------------------------------|-----|
| Speight's Gold Medal Ale - 350ml glass | 5.5 |
| Mac's Gold - 350ml glass | 5.5 |
| Steinlager Light 2.5% | 5 |
| Steinlager Pure | 8.5 |
| Isaac's Apple Cider | 8 |

Spirits

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|--------------------------------------------------------|---|
| Bacardi, Bourbon, Brandy - single nip | 5 |
| Vodka, Whisky, Gin, Rum - double nip includes mixer | 9 |

Non-Alcoholic Beverages

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|----------------------------|-----|
| Orange Juice - 350ml glass | 4.5 |
| Orange Juice - by litre | 12 |
| Soft drinks - 350ml glass | 3.5 |

OTHER OPTIONS

* As our bars have limited capacity
please discuss these options with our
sales co-ordinator

Beers

| | |
|----------------------|-----|
| Mac's 3 Wolves | 8 |
| Stella Artois | 8.5 |
| Corona Extra | 8.5 |
| Panhead Supercharger | 9 |
| Panhead Quickchange | 9 |

White & Rose Wines

| | |
|-----------------------------------------------|----|
| Wither Hills Sauvignon Blanc | 45 |
| The Ned Pinot Gris | 44 |
| Martinborough Vineyard Medium Riesling | 45 |
| The Ned Rosé | 44 |
| Wither Hills Early Light Sauvignon Blanc 9.5% | 37 |
| Morton Estate Black Label Chardonnay | 55 |

Red Wines

| | |
|----------------------------------------------------|------|
| Huntaway Reserve Merlot Cabernet Sauvignon | 49.5 |
| Martinborough Vineyard Te Tera Pinot Noir | 52 |
| Mt Difficulty Roaring Meg Central Otago Pinot Noir | 54 |
| Morton Estate Black Label Syrah | 55 |

Method Champenoise

| | |
|-------------------------------------|----|
| Lindauer Special Reserve | 45 |
| Daniel Le Brun Method Traditionelle | 66 |
| Lanson Black Label | 85 |
| Lanson Rosé | 85 |

Premium Spirits (single nip)

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|----------------------------|----|
| Grey Goose Vodka | 7 |
| Tanqueray Gin | 7 |
| Appletons Reserve Rum | 5 |
| Dalwhinnie 15yr old Whisky | 10 |
| Wild Turkey Bourbon | 7 |
| Pimms No.1 (double nip) | 8 |

Add 2.5 for mixer

Non-Alcoholic Beverages

| | |
|-----------------------|----|
| Sparkling Grape Juice | 12 |
|-----------------------|----|

Riccarton Park is a licensed premise, it is essential Under the Sale of Liquor Act, we are not allowed to serve minors or intoxicated persons nor; allow intoxicated persons on the premises. Clients have an obligation to ensure their attendees/guests do not become intoxicated or disturb the neighbourhood. It is your responsibility to ensure that all attendees behave in an orderly manner during the Function/Conference and do not breach our obligations.