





Contents

Dietaries	1
Buffet menus	2
Selection dishes	3
Sharing platters	4
Beverages	4

Welcome to Riccarton Park

We have an excellent reputation for exceptional food and friendly service.

The following menu selections and options have been thoughtfully put together by our experienced head chef, Martin Hediger and executed by our talented sous chefs. From canapè menus to plated menus, we have options for every occasion and look forward to having you here at Riccarton Park.

DIETARIES & SPECIAL MEALS

Please advise us of any special diet requirements 4 working days in advance.

Riccarton Park will make every effort to cater for guests with the following dietary requirements, vegetarian, vegan, gluten free, and dairy free.

Our menus show what items are available for these diets, please consider your attendees dietary requirements when choosing a menu for your event.



GF-gluten free



DF-dairy free



V-vegetarian



VE-vegan

It is our policy to not cater for lifestyle diets such as Paleo, Keto, low carb

ALLERGENS

Please advise us of any allergens 4 working days in advance.

Although every possible precaution has been taken to ensure that these menu items are allergen free, food items may still contain traces of allergic ingredients as they are prepared in shared facilities that also process food with allergens. If you have severe allergies, then you may wish to arrange alternative options and we recommend that you bring appropriate medication.

We provide a comprehensive allergen list showing the following common allergens: almonds, Brazil nuts, cashews, crustacea, egg, fish, gluten (barley, oats, rye, spelt, wheat), hazelnuts, lupin, macadamias, milk, molluscs, peanut, pecans, pine nuts, pistachios, sesame, soy, sulphites, walnuts, wheat. Please advise us if you have an allergy not listed here, we can check our recipes for the ingredient or ingredients you are allergic to.

Additionally, our allergen matrix shows our dishes containing garlic, honey, and onions for those who may be affected by these ingredients. Certain products may show they have wheat as an ingredient but do not contain gluten as this has been removed in processed foods like boosters and gravies.

DIETARIES & SPECIAL MEALS



Christmas BUFFET MENUS | Lunch or Dinner - Minimum 40

CHRISTMAS MENU ONE - \$53 per person

Basket of freshly baked breads with butter *

~CHOOSE ONE CARVERY ITEM~

- Maple glazed baked ham 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
- Roast sirloin of beef with pan gravy and horseradish sauce - gf, df add \$6pp

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

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

CHRISTMAS MENU TWO - \$69 per person

Basket of freshly baked breads with butter *

~CHOOSE ONE CARVERY ITEM~

- Maple glazed baked ham 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
- Roast sirloin of beef with pan gravy and horseradish sauce - gf, df add \$6pp

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
Sliced fresh fruit with maple, saffron and vanilla - gf, ve
Decorated pavlova - gf
Fresh and whipped cream - gf
Christmas fruit mince tarts
Freshly brewed tea and coffee

and choose from page 2

- One hot buffet dish
- One hot vegetarian dish

● **All Christmas menus include Christmas crackers on tables**

*gf on request (4 days notice required) | Children 5 to 12yrs - half price | Under 5yrs - no charge
gf-gluten free | df-dairy free | v-vegetarian | ve-vegan



Christmas SELECTION DISHES and ADD ONS

HOT BUFFET DISHES

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken cacciatore with bacon & mushrooms - gf, df
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red - gf, df
- Chicken, cashew and vegetable stir fry - 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
- Sweet and sour pork
- Venison stew with bacon, mushrooms and onions - gf

HOT VEGETARIAN DISHES

- Antipasti pasta, artichokes, roasted peppers, olives, capers & sundried tomatoes - ve
- Courgette mac'n'cheese with garlic panko crumbs
- 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, ve
- Spinach and ricotta cannelloni on tomato, garlic and basil sauce
- Vegetarian shepherd's pie - gf

+ OPTIONS TO ADD ON TO MENUS

Cold seafood presentation with cocktail sauce - gf, df	\$14.5 pp
Cold meat platter with mustard, pickles & olives	\$7 pp
Honey & orange baked ham with condiments - gf, df	\$14.5 pp
Roast pork rib-eye with gravy and apple sauce - gf, df	\$14.5 pp
Roast leg of lamb with mint sauce & gravy - gf, df	\$14.5 pp
Roast sirloin of beef with pan gravy & horseradish - gf	\$22.5 pp
Hot buffet dish	\$14.5 pp
Vegetarian hot dish	\$9 pp
Hot dessert	\$6.5pp
Cold dessert	\$5.5pp
Cheeses with betroot relish & fig salami, dates, walnut and cracker selection	\$11.5 pp



Christmas SHARING PLATTERS | Lunch or Dinner - Minimum 40 guests

MENU ONE \$77 per person

Artisan breads and spreads
freshly baked ciabatta, focaccia and French batard
served with three spreads

.....

Slow-roasted pork belly, apple sauce, port jus,
cauliflower puree - gf, df

Free range chicken breast, chestnut stuffing,
cranberry peppercorn sauce, farro

Puy lentil & forest mushroom ragu
with crispy shallots & creamy polenta - gf, ve

Duck fat roasted potatoes - gf, df

Steamed greens - gf, ve

.....

Chef's selection of mini desserts
Berry salad with saffron & vanilla syrup - gf, ve

Freshly brewed tea and coffee

MENU TWO \$86 per person

Crispy chicken canapes with mustard mayo
Prawn Cocktail served in Asian Spoon - gf, df
Wild mushroom arancini with spicy mayonnaise - gf, v

.....

Spiced slow cooked lamb shoulder
with saffron cous cous - gf, df

Salmon & spinach en croute with lemon beurre blanc

Pumpkin and feta cannelloni on tomato,
garlic & basil sauce - v

Minted green peas and new season potatoes - gf, ve

Roasted Asparagus with garlic and ginger - gf, ve

.....

Chef's selection of mini desserts
Berry salad with saffron & vanilla syrup - gf, ve

Freshly brewed tea and coffee

● All Christmas menus include Christmas crackers on tables ●

*gf on request (4 days notice required) Children 5 to 12yrs - half price | Under 5yrs - no charge
gf-gluten free | df-dairy free | v-vegetarian | ve-vegan

Beverages

ON ACCOUNT or CASH BAR

STANDARD RANGE

HOUSE WINES - Kopiko Bay Range 40/10
 Sauvignon Blanc, Chardonnay, Pinot Gris,
 Merlot, Pinot Noir

Lindauer Brut 45/11.5
 Lindauer Brut 200ml bottle 13.5

WHITE WINES

Wither Hills Sauvignon Blanc 58
 Huntaway Reserve Chardonnay 58

RED WINES

Huntaway Syrah 58
 Huntaway Merlot Cabernet 58

BEERS & CIDER

Speight's Gold Medal Ale - 350ml glass 7
 Speight's Summit Ultra - 350ml glass 7
 Steinlager Light 2.5% 6.5
 Steinlager Classic 9
 Isaac's Apple Cider 8.5
 Mac's Freeride 0.5% 6.5

SPIRITS includes mixer

Bacardi, Bourbon, Vodka, Whisky, Gin, Rum
 single nip 7
 double nip 9.5

NON-ALCOHOLIC

Orange Juice - 350ml glass 4.5
 Orange Juice - by litre 12
 Soft drinks - 350ml glass 4

OPTIONAL RANGE

BEERS

Mac's Gold 8.5
 Steinlager Pure 9
 Corona Extra 10
 Panhead Supercharger 11
 Panhead Quickchange 11
 Emersons Pioneer Pilsner 11

WHITE & ROSE WINES

Marisco Bastard Chardonnay 65
 Marisco Kings Favour Sauvignon Blanc 62
 The Ned Pinot Gris 58
 The Ned Rosé 58
 Wither Hills Early Light Sauvignon Blanc 9.5% 58

RED WINES

Mt Difficulty Roaring Meg Central Otago Pinot Noir 65
 Leefield Pinot Noir 62

METHOD CHAMPENOISE

Lindauer Special Reserve 54
 Lindauer Prosecco NV 54
 Daniel Le Brun Method Traditionelle 80

NON-ALCOHOLIC

Sparkling Grape Juice 12

