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Welcome to Riccarton Park

The festive season is all about great company, delicious food, and a touch of magic — and that's exactly what we deliver.

Our Christmas menus have been lovingly crafted by our experienced Head Chef, Cory Tappin, and expertly prepared by our talented sous chefs. From bountiful buffets to abundant sharing platters, we have something to suit every celebration. We look forward to welcoming you to Riccarton Park and making your Christmas gathering truly unforgettable.

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 guests/ 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.



Christmas

BUFFET MENUS | Lunch or Dinner - Minimum 40

\$59 per person

Basket of freshly baked breads with butter *

Maple glazed sirloin ham with chilli roasted pineapple - gf, df

Slow cooked lamb shoulder, mint sauce & confit garlic - gf, df

Steamed new potatoes, black pepper & mint butter - gf, v

Fresh green beans with sesame seeds & coriander - gf, ve

Honey roast baby carrots, flaked thyme - gf,df,v

Crisp cos lettuce, mint dressing, baby peas and shaved parmesan gf, v

Salad of roasted broccoli, flaky salt, toasted almonds - gf, ve

Classic steamed pudding with brandied custard

Pavlova roulade, vanilla cream, fresh strawberries - gf

Petit christmas mince pies, cinnamon dust

Summer berry & white chocolate profiteroles

Fresh and chantilly whipped creams - gf

Freshly brewed tea and coffee

● All Christmas menus include Christmas crackers on tables ●

gf-gluten free | df-dairy free | v-vegetarian | ve-vegan



Christmas

SHARING PLATTERS | Lunch or Dinner - Minimum 40

\$77 per person

Canapes

Five spiced chicken lollipops with soy ginger glaze - gf, df

Pressed pork belly bites with honey & clove - gf, df

Turkey & smoked chicken kremeski with mandarin aioli - df

Main Plates

Porchetta rolled with garlic & herbs, bacon butter, crackling & pan juices on crispy roasted potatoes - gf

Slow cooked pulled lamb shoulder, mint sauce, confit garlic, merlot jus, over champ mash - gf

Thyme & tangerine rolled chicken thighs, cranberry hazelnut crumb, creamy parmesan gratin - gf

Steamed green beans, sesame seeds and coriander - gf, ve

Honey roast baby carrots, flaked thyme - gf, df, v

Crisp cos lettuce, mint dressing, baby peas, shaved parmesan - gf, v

Dessert - Petit fours

Petit christmas mince pies, cinnamon dust

Summer berry & white chocolate profiteroles

Mini pavlovas with vanilla cream & fresh strawberries - gf

Baby salted caramel eclairs

Freshly brewed tea and coffee

● All Christmas menus include Christmas crackers on tables ●

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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
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
The Ned Sauvignon Blanc 58
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

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

NON-ALCOHOLIC
Sparkling Grape Juice 12