

LAKE HOUSE

FUNCTION MENU PACK



Thank you for your interest in the Lake House Function Menus. These have been created by our culinary team to showcase fresh seasonal New Zealand and international produce to take you on a journey to awaken the senses.

They are subject to change with seasonality

SET MENUS



Associated Costs *(per person)*

Lunch	2 courses \$35.00, 3 courses \$45.00
Dinner	2 courses \$50.00, 3 courses \$60.00
<i>Extras</i>	
Tea or Coffee	Percolated C4 coffee, Dilmah Tea \$3pp
Linen Napkins	\$1 each



LUNCH



LAKE HOOD, ASHBURTON 7774

LUNCH SET MENU

\$35 2 COURSE \$45 3 COURSE

ENTREE

SALMON AND CAPER FISHCAKES - petite salad and a minted yoghurt dressing

DUCK LIVER PARFAIT - served with caramelised onion and toasted ciabatta

SOUP OF THE DAY – ask for today's special

MAINS

HALOUMI SALAD

Cucumber, red onion, feta and olive salad with honey buttered grilled haloumi

FISH N CHIPS

Beer battered market fish, served with fries & a summer salad

DUKKA CRUSTED CHICKEN SALAD

tenderloins crusted with house made dukka, grilled to perfection and served with a saffron poached pear, feta and beetroot salad.

CANTERBURY ANGUS RIBEYE

Cooked to your liking and served with potato & bacon croquettes, Asian slaw, chilli & red onion sour cream.

DESSERTS

CHEESECAKE of the day served with berry coulis

ETON MESS – meringue, cream and berries



DINNER



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DINNER SET MENU

2 course \$50 and 3 course \$60

SOUP OF THE DAY

Ask for today's special – served with toasted ciabatta

DUCK LIVER PARFAIT

served caramelised onion and toasted ciabatta

SCALLOP SKEWER

Succulent scallops wrapped in manuka bacon and served with a mango salsa

MAINS

ORA KING SALMON FILLET,

Oven baked and served with a fruit and nut cous cous salad, watermelon cucumber and mint salsa.

CANTERBURY ANGUS RIBEYE

Cooked to your liking and served with potato & bacon croquettes, Asian slaw, chilli & red onion sour cream.

GRILLED PORK FILLET

Served with roasted apples, gourmet potatoes, pak choy covered with a BBQ bourbon glaze.

DESSERTS

CHEESECAKE OF THE DAY ask for today's special

TRIO OF SORBETS served with a berry coulis and almond biscotti

BLACK PEPPER STRAWBERRY PARFAIT with layers of gingerbread and minted yoghurt

BUFFETS



Associated Costs *(per person)*

Lake House Buffet	\$40, \$20 Children (under 12) minimum 30 pax
Gourmet Spit Roast	\$45, \$23 Children (under 12) minimum 40 pax
Supreme Spit Roast	\$60, \$30 Children (under 12) minimum 40 pax

Extras

Tea or Coffee	Percolated C4 coffee, Dilmah Tea \$3
Linen Napkins	\$1 each



LAKE HOOD, ASHBURTON 7774

LAKE HOUSE BUFFET

On the buffet;

BREAD

Artisan breads with house made dips

SALADS

*Summer tossed salad
Beetroot and Blue cheese.
Roast pumpkin, spinach and feta*

MEATS

*Lemon and thyme roasted chicken
Cider and mustard glazed ham on the bone*

POTATOES

Herb and garlic roast gourmet potatoes

Additional Options per person;

Roasted Beef Ribeye	\$6
Salmon Fillet Sides	\$6
Greek Salad	\$4
Medley of Fresh Vegetables, Hollandaise Sauce	\$3

NB: all menus are subject to change at any time. We will do our best to inform of changes or replacement products



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GOURMET SPIT ROAST

ON THE SPIT

Beef Ribeye – seared and finished in the spit, accompanied with horseradish sauce

Pork Leg - slowly cooked in the spit, accompanied with apple sauce

Chicken – Whole spit roasted chicken smothered with our secret blend of herbs, accompanied with cranberry sauce

SALADS *Country Slaw – a classic kiwi favourite tossed with mayonnaise*

Green Salad – a selection of salad leaves tossed with vinaigrette

Baby Beetroot – classic BBQ accompaniment

VEGETABLES AND SIDES

Herb and Garlic Gourmet Potatoes

Gravy – served piping hot and the perfect finish

DESSERTS

Pavlova: Made the Kiwi way, topped with fresh whipped cream & seasonal fruit

Fruit Salad – assortment of fresh seasonal fruits tossed together

Ice cream – Vanilla Ice cream

Add to this menu for \$5 extra per person

Cauliflower Mornay .

Glazed Carrots & Peas finished with glazes

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SUPREME SPIT ROAST

APPETISER	Boardwalk Planks - <i>An antipasto selection with freshly toasted flat breads served to your table</i>
ON THE SPIT	Wakanui Beef Ribeye – <i>accompanied with horseradish sauce</i> Glazed Ham – <i>accompanied with pineapple sauce</i> Pork Leg - <i>accompanied with apple sauce</i>
SALADS	Country Slaw – <i>a classic kiwi favourite tossed with herb mayonnaise</i> Green Salad – <i>a selection of salad leaves tossed with vinaigrette</i> Pumpkin Salad – <i>pumpkin with baby spinach, feta and honey mustard dressing</i>
VEGETABLES & SIDES	Roasted Vegetable Medley – <i>seasonal selection</i> Broccoli & Cauliflower – <i>blanched and finished with hollandaise sauce</i> Carrots & Peas – <i>Steamed and finished with accompanying glazes</i> Gravy – <i>served piping hot and the perfect finish</i>
DESSERTS	Pavlova Roulade - <i>delicate meringue rolled with lemon curd, cream and flaked almonds</i> Fruit Salad Chocolate and Berry Log: <i>Chocolate sponge layered with berry fruit & chocolate mousse</i> Fresh Fruit Salad – <i>assortment of fresh seasonal fruits tossed together</i> Vanilla ice cream & Chantilly cream

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SERVED COCKTAIL MENU

Costs are per person

HOT	
Mini petit Gourmet Savouries and Quiches	\$2.5
Crispy Southern Fried Chicken	\$4
American Beef Sliders	\$4.5
Devils on Horseback GF (prunes wrapped in bacon)	\$3
Three cheese Arancini	\$3.5
Thai Fish Cakes – sweet chilli dipping sauce GF	\$4
Smokey Chicken Wings GF	\$4
Pork & Coriander Dumplings	\$3
Crumbed Stuffed Bell Peppers	\$3
Pork Meatballs with sweet chilli dipping sauce	\$3

COLD	
Gourmet Club Sandwiches	\$3
Smoked Salmon, Capers and Lemon Crème Fraiche Blini	\$3.5
Smoked Beef on Crostini with Onion Jam and Blue Cheese	\$4
Prawns with Mango Salsa on Asian spoons	\$3.5
Clevedon Coast Oysters —Natural/Kilpatrick	\$5
Crostini topped with mushroom cream, crispy prosciutto & chive	\$4
Bread & dips GF	\$3.5
Lake House Planks	\$40/60

GF = can be gluten free

N = contains nuts

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