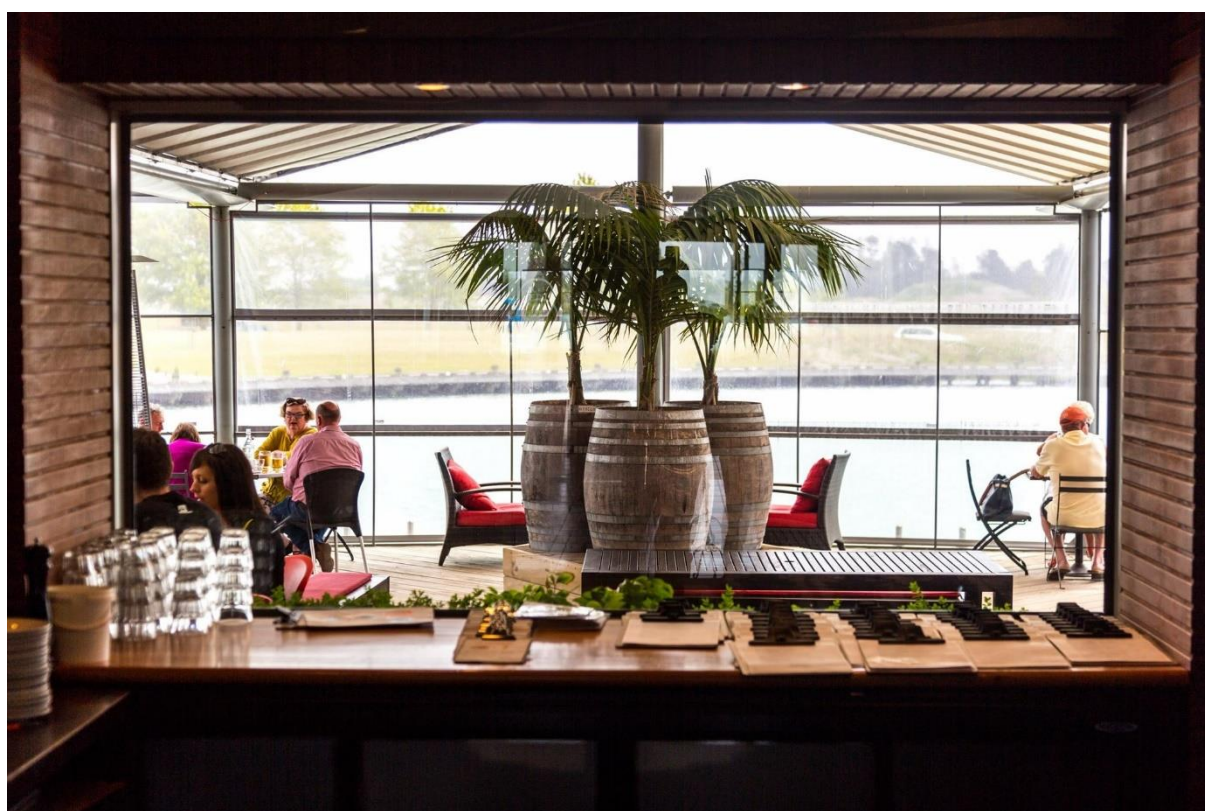


# LAKE HOUSE

## 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



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## 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 todays 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 todays 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



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# 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 &amp; 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



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## Costs are per person

### HOT

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

### COLD

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

GF = can be gluten free

N = contains nuts

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