

# Raspberry Creek

FOOD CO.

## SAMPLE MENU BANQUET

### Meats and Fish

Roast Butterfly lamb leg with salsa Verde (GF, DF)

Whole roasted sirloin of beef with horseradish cream and red wine jus (GF)

Flash roasted salmon with confit cherry tomatoes and basil (GF, DF)

Braised on the bone Cardrona lamb shoulder white bean tomato and smoked bacon cassoulet  
herb aioli (GF, DF)

Confit of duck with orange and star anise glaze \*(GF, DF)

Grilled Honey and citrus marinated free-range chicken breast mint yogurt dressing (GF)

BBQ chicken scented with cardamom and thyme served with lemon labneh (GF)

Prosciutto wrapped free range chicken thighs, fresh tomato and basil sauce (GF, DF)

Baked salmon with citrus and pistachio crumb and lemon and dill yoghurt

Zaatar spiced lamb leg with buffalo yoghurt and pomegranate molasses (GF)

Baked chermoula market fish, black olives and oven dried tomatoes (GF, DF)

Lamb shanks with white wine, thyme and tomatoes (GF, DF)

Beef fillet with mixed mushroom truffle salt and pan jus\*(GF, DF)

Classic beef Bourguignon with bacon mushroom and gremolata (GF, DF)

Sherry braised beef cheeks with gremolata (GF, DF)

Fish pie with potato topping

Seared lemon zest garlic chilli marinated tuna loin\*(GF, DF)

Lamb breast with mustard herb and brioche crumb harissa yogurt

Baked Mt Cook salmon dill and lemon buree blanc

Herb and mustard crusted lamb rump roast garlic and red wine jus (DF)

Grilled venison Denver leg with bacon and cranberry crumb\*(DF)

Free range pork belly slow roasted with fennel, apple and cider (GF, DF)

Moroccan lamb tagine with tamarind, dates and chickpea (GF, DF)

## **Vegetables**

Roasted Kumara with parmesan aioli and basil (GF, V)

Buttered summer vegetables with lardons (GF, V)

Grilled Mediterranean vegetables with basil and sherry vinegar dressing (GF, DF, VE)

Braised kale with cranberries and almonds (GF,)

Nicoise Green beans (GF, DF)

Broccoli and cauliflower gratin(V)

Honey glazed baby carrots with cumin and yoghurt dressing (GF, V)

Roasted artichokes and potatoes with Oloroso sherry dressing (GF, DF, VE)

Roasted winter vegetables with rosemary aioli (GF, DF, V)

Steamed asparagus with lemon oil and parmesan (GF, V)

## **Salads**

Classic Greek salad (GF, V)

Classic Caesar salad

Tomato cucumber and couscous salad mint and parsley (DF, VE)

Roasted Balsamic onion and beetroot salad with goat's curd (GF, V)

Salad greens and soft herbs with an aged balsamic dressing (GF, DF, VE)

Broccoli, pomegranate and hazelnut salad with pomegranate molasses dressing (GF, DF, VE)

contains nuts

Otago peach, aged balsamic, prosciutto and feta salad (GF)

Roasted beetroot, rocket, pear and walnut salad (GF, DF, V) contains nuts

Courgette ribbon salad with lemon and chilli dressing (GF, DF, VE)

Tuscan bread salad with roast peppers, olives and tomatoes (DF, VE)

Heirloom tomatoes, red onion and basil salad (GF, DF, VE)

Grilled aubergine and courgette salad with a pickled red onion and caper dressing (GF, DF, VE)

Puy lentil salad with soft herbs, chorizo and tomato (GF, DF)

Roasted pumpkin, ricotta and golden raisin salad with pine nuts (GF, V) contains nuts

Crunchy raw beetroot and carrot salad with apple dressing (GF, DF, VE)

## **Potato/ starch dishes**

Mustard potato gratin (GF, V)

Potatoes boulangerie (GF)

Soft polenta with mascarpone and parmesan (GF, V)

Lemon pistachio and date couscous (VE, DF) contains nuts

New potatoes with spring herbs (GF, V)

Lebanese nut rice (GF, V) contains nuts

Potato, bacon and soft herb salad with caper, mustard dressing (GF, DF)

Israeli Pearl couscous with tomato and sumac (DF, VE)

Duck fat roasted potatoes (GF)

Smoked paprika oven chips (GF, V)

Crushed new potatoes with spring onion, parsley and pink peppercorns (GF, V)

Potato gratin (GF, V)

**ALL DISHES SUBJECT TO SEASONAL AVAILABILITY**

**GF= GLUTEN FREE**

**DF= DAIRY FREE**

**V= VEGETARIAN**

**VE= VEGAN**