



GROUND

culinary centre

Bespoke Wedding Menu

Finger Food: Served by wait-staff

- Salmon Gravalax on Herbed Blini
- Wonton Shells with Asian-Spiced Eggplant (vegan)
- Green Herb & Lime Pancakes wrapped around capsicum & cucumber
- Tuna Tataki served with Asian Pickles
- Salmon Sashimi with fresh Coriander and Chilli
- Fresh Pork & Prawn Vietnamese Spring Rolls
- Crispy Vegetarian Spring Rolls (vegan)
- Proscuitto wrapped around Melon

Served at the table

To Start

- Artisan Breads served with various dukkahs, hummus, pestos, olive oils etc
- Crayfish Medallions sautéed and served with aioli
- Paua stirfried with ginger, garlic and soya

Main Course.

- Hereford Beef Fillet with a Mushroom & Red Wine Jus on Potato & Horseradish Mash

Vegetables will be served in bowls on the table to accompany mains.

- Seasonal Hot Steamed Vegetables
- Warm Roast Vegetable Salad

Dessert:

- Moroccan-Spiced fresh Fruit Salad served with Mascarpone
- Chocolate Mousse Wedding Cake

THEN

Port served with Cheese (Shropshire Blue & Le Rose Washed Rind) Walnuts & Grapes



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