



## TWELVE TREES

VINEYARD RESTAURANT at ALLAN SCOTT

# Design your Wedding Menu

### Menu Options:

*Please note these dishes are samples, and may require seasonal changes (which will be advised to you prior to the day)*

### Canapés

*Please select four - each additional at \$4/pc*

#### CROSTINI SELECTION

- Blue cheese mousse, poached pear and twelve tree walnuts
- Citrus mascarpone and smoked salmon
- Rocket, parmesan and almond pesto
- Semi dried tomatoes, cream cheese, balsamic glaze and garden herbs
- Chicken liver pate with apple relish and bacon crumb
- Marlborough figs, goats curd and lavender honey (seasonal)

#### SKEWERS

- Harissa marinated chicken thigh with mint yoghurt
- Mild spiced fellow venison
- Grilled mushrooms with cream, Cecilia Brut and chive dipping sauce
- Cherry Tomatoes, feta, basil and green olives

#### COCKTAIL SANDWICHES

- Egg, mayonnaise and chives
- Ham, cream cheese and spring onions

### Entrée:

*Please select two (served alternately)*

- Pork Rillettes with Garden Pickles and Lavosh Crackers (can be GF)
- Cold Smoked Salmon, Citrus Crème Fraiche, Beets and Capers (GF)
- Loaded Hummus, Goats Feta, Roasted Chick Peas, Radish and Summer Cucumber (DF/GF)
- Parmesan Arancini, Roasted Pumpkin Puree and Savoury Granola
- Chilled Prawn Cutlets, Fresh Pineapple, Coriander and Mild Thai Red Curry Coconut Dressing

### Main:

*Please select two (served alternately)*

- Sirloin of Beef served pink, Layered Potato Cake, Red wine Jus
- Hot Smoked Salmon Potato Cakes, Lemon Aioli, Summer Vegetable Salad
- Grilled Aubergine Grilled Aubergine, Ratatouille, Za'atar, Rainbow Chard (GF, DF, Vegan)
- Twice Cooked Pork Belly, Whipped Kumara, Caramelised Apple, Pan Reduction
- Braised Lamb Fillet, Confit of Carrots, Summer Vegetables and Jus

## Dessert:

*Please select two (served alternately)*

- Orange and Almond Syrup Cake served with Greek Yoghurt (GF, can be DF)
- White Chocolate Panna Cotta with Passionfruit Gelee (GF)
- Brandied Apple Spice Pudding with Brown Sugar Custard
- Dark Chocolate and Pecan Brownie, Hazelnut Praline and Whipped Mascarpone (GF)
- Twelve Trees Pavlova's, Chantilly Cream, Seasonal Fresh Fruit (GF)

## FURTHER OPTIONS

*As priced*

- Shared Bread (add \$5 per person)  
Olive Oil, Balsamic and NZ salted butter
- Cheeseboard (add \$10 per person)  
Selection of NZ cheeses, homemade chutney, crackers, nuts and bread
- Dark chocolate, Cognac and Pistachio nut Truffles (GF) (add \$5 per person)
- Tea & Coffee Selection (add \$3 per person)