

# Table D'Hote Wedding Menu

## Set Menu 3

### Entrée

Skewered Cajun Tuna on Caribbean Rice with Verde and fiery Fruit Salsa

OR

Manuka Smoked Venison, Seasonal Baby Leaves, Peach Chutney and Avocado Oil

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### Mains

Twice cooked Muscovy Duckling, Sharsui Red Sauce Shitake and Fig Reduction, on Baby Spinach and Salt Polenta

OR

Chargrilled New Zealand Angus Fillet of Beef, with Olive Oil, semi dried Roma Tomatoes with Roast Garlic Pommas Puree

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### Desserts

Bitter Sweet Chocolate Tart, Citrus Confit, Amaretto Mascarpone Cream

OR

Triple Berry Cheesecake with slow steamed Black Berries garnished with Ginger Tuille

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**To Finish**

Freshly percolated Coffee and a selection of fine Dilmah Teas

**\$73.00 inclusive per person**