

Buffet Dinner Menu - \$49.00 pp



ST MARGARET'S
COLLEGE

University of Otago

Meat, fish, and game

Choose two of the following options:

Braised shoulder of lamb

Slow cooked so that it melts in the mouth.

Lamb korma

We roast and grind our own cumin and coriander for this South Asian braise.

Beef bourguignon

The classic with onions shallots bacon and mushrooms added at the last minute.

Roast sirloin of beef

Accompanied by a Syrah sauce

Fennel roasted pork

With a salt and spice crust. Served with roasted red onions, mustard mash and rosemary gravy.

Salmon & blue cod fish cakes

Fishcakes with a difference.

Steamed fish with fresh herbs

In a white wine reduction.

Butter roasted supreme of chicken

With a mushroom and potato gratin.

Vegetarian

Choose one of the following options

Spinach & filo pie with a yogurt and garlic sauce (vegan)

Ricotta stuffed zucchini

Mushroom & bean stroganoff with a phyllo top (vegan)

Seasonal Vegetables

Choose three from the following options, or pick your own

Spring/Summer

Roasted vine tomatoes

With a choice of basil or chilli salsa

Steamed new season potatoes with mint butter

Greek salad

Tunisian carrot salad

Sesame spinach salad

Autumn/Winter

Oven bake of root vegetables

In a rosemary, garlic & balsamic dressing

Crushed warm potatoes, leeks, & mustard seeds

Honey braised parsnips

French beans

Ginger & garlic carrots

Dessert

Choose two of the following options. Equal amounts of chosen options served to each table (50/50 alternate drop).

Maple & ricotta cheesecake

Traditional English trifle with cream

Austrian spice cake with Cointreau & mascarpone

Tiramisu chocolate mousse

Fresh fruit salad(vegan)

Chocolate brownie (vegan)

Please note

- All prices include GST
- Items may be substituted with comparable products in case of unavailability
- Our Head Chef is always happy to meet with individual groups to collaborate on a menu tailored for individual tastes or dietary requirements
- Please be sure to advise us of any special dietary requirements.

To book, please contact our Conference Coordinator

Email conference@stmargarets.college or phone 03 926 9694

Effective 5 June 2019