

SOLJANS ESTATE WINERY

DINNER BUFFET \$99PP

TO START

Grazing Platter w Salami, warm chorizo, pickles, arancini, blue cheese, smoked cheddar, crackers, marinated olives, caramelized onion relish & roasted almonds.

FROM THE CARVERY

Maple cured ham w honey, clove & orange and served w seeded mustard

Stuffed Turkey Cranberry Roulade served with jus

SALADS

Selection of Seasonal Salads

HOT DISHES

Marlborough Sounds Baked Salmon w honey lemon glaze

Oven baked chicken thigh w garlic, lemon and thyme Eggplant & Courgette Caponata w basil crumb Broccolini and carrot w honey mustard dressing & almonds

Twice Cooked Baby Potatoes w confit garlic & rosemary sea salt

DESSERT

Everyones favourite Berry Trifle Pavlova Fresh Seasonal Fruit Salad Warm White Chocolate Brownie