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*Lavalla Estate*  
3 COURSE WEDDING MENU  
SELECTION

# FAMILY MENU A

*3 Course sample menu*

*Meals are family style, enjoy breaking bread together. The following Sample Menu allows you build your own menu from the dishes on the following pages. Items with a \* are choices, otherwise the dishes are standard with the menu. Canape and evening supper menus are available for an additional charge. Venue hire subject to timings. Minimum group booking of 30 people.*

*Menu A - \$95*

**NOTE:** *Food and beverage Menu pricing and selections are subject to change*

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## 3 COURSE MEAL STRUCTURE



### **Starting**

*Served as grazing selection before seating*

*A Selection of grazing including a range of homemade Breads, butters, cheeses, homemade pickles, dried fruits, nuts, dips and spreads.*



### **Next**

**NOTE: ALL** of these dishes are included, please see below to let us know how **YOU** would like them prepared

- *Mixed salad greens*
- *Beef Dish \**
- *Chicken Dish \**
- *Pork Dish \**
- *Vegetarian Dish \**
- *Potato \**
- *Roasted Mixed Vegetables \**



### **Then**

**NOTE:** Please see below to choose your desserts

- *2 Desserts\**
- *Fresh Seasonal Fruit Salad*
- *Selection of sauces and treats*

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## THE SELECTION

*Lavalla Dishes are made on sight and market dependant, which may lead to some minor changes to your selection, we will however notify you 24 hours before your event in order to make agreeable changes, or be surprised by what the market and season has to offer*



### **Beef Dishes**

- *Medium Roasted Ribeye, Yorkshire pudding, charred onion gravy*
- *Slow Braised Beef, Mushrooms*
- *Beef Short Ribs, sticky, tender & yummy*
- *Beef Wellington, the classic, our way*
- *Beef tongue & cheek*



### **Chicken Dishes**

- *Crisp Roasted Leg and Thigh, Spiced cashews*
- *Chicken Fillet Sate*
- *Chicken Korma, Rice and Sambals*
- *Grilled Chicken Breast, Pesto Parmesan Crust*



### **Pork dishes**

- *Belly Pork, Pea Pure, Apple Sauce*
- *Pork Ribs, Asian Spiced BBQ Glaze*
- *Roasted pork shoulder, killer crackling*
- *Pork Schnitzel, Parmesan Sage Crust, Lemon Herb Sauce*

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# THE SELECTION CONTINUED

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## **Vegetarian Dishes**

- *Barley and Lentil Tomato Bake, Grilled Haloumi*
- *Eggplant Parmesan*
- *Button Mushroom and Pea Cashew Curry*
- *Vegetarian Lasagne*

## **Potato Dishes**

- *Roast Potatoes*
- *Mashed Potatoes*
- *Baked Potatoes, Butter, Sour Cream, Cheese, Chives*
- *Potato bake*
- *Potato Croquettes*



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## THE SELECTION (EXTRA'S)

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**NOTE: All Selections below as per menu B (\$90 menu) or an additional \$5 per person for salads, and \$10 per person for seafood/Lamb dishes.**

### **Salads**

*As Per Menu B **OR** \$5pp*

- *Beetroot 3 Ways: Roasted, Pickled, Smoked, Butternut, Fetta and Toasted Pumpkin Seeds*
- *Caesar Salad: Cos Lettuce, Garlic Croutons, Bacon, Parmesan, Soft Boiled Egg and Caesar Dressing*
- *Country Potato: New Potatoes, Home Made Pickles, Boiled Egg and Chives*
- *Curry, Broccoli, Grape and roasted almond salad*
- *Roasted Root Veg: Sweet Potato, Carrots, Parsnips, Cinnamon Dressing and Cashew Nuts,*
- *Baby Caprese: Cherry Tomatoes, Baby Mozzarella, Basil Sprouts, Basil Pesto and Roasted Pine Nuts*

### **Seafood dishes**

*As Per Menu B **OR** \$10pp*

- *Green Lip Mussels, Leaks, White Wine Lemon Sauce*
- *Fresh Line Fish, Charred Cherry Tomato Olive Sauce*
- *Thai Seafood Curry, Mussels, Line Fish, Calamari, Prawns*

### **Lamb Dishes**

*As Per Menu B **OR** \$10pp*

- *Roast Leg, Mint Jelly, Mustard Gravy*
- *Basil & Rosemary lamb loin cutlets*
- *Smoked Moroccan styled lamb shank*
- *Lamb Rogan Josh, Rice and Sambals*

# Lastly

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# DESSERTS

Choose 2 as per menu A **OR** an additional \$5pp

- Tiramisu
- Trifle
- Crème Brule
- Chocolate Mousse,
- Strawberry Mousse, White Chocolate
- Praline Profiterole
- Mini Fruit Pavlovas
- Carrot Cake, Pecan Nuts, Cinnamon, Pineapple
- 4 Chocolate, Chocolate Cake
- Cheese Cake:
- Passion Fruit, Blueberry, Strawberry, Rhubarb and Salted Caramel Macadamia
- Apple Pie
- Red Velvet Cake

