

There is no love more sincere,  
than the love of food



CATERING MENU

**PEPPERS**  
CLEARWATER RESORT  
CHRISTCHURCH



## Course Options

Minimum number of 15 guests.

### **OPTION 1**

\$55 per person

Alternate Drop

Select one entrée and one main  
or one main and one dessert

### **OPTION 2**

\$65 per person

Two choices

Select two entrée and two main  
or two main and two dessert

### **OPTION 3**

\$75 per person

Three choices

Select three entrée and three main  
or three main and three dessert

### **OPTION 4**

\$72 per person

Alternate drop

Select one entrée, one main and one dessert

### **OPTION 5**

\$75 per person

Two choices

Select two entrée, two main and two dessert

### **OPTION 6**

\$85 per person

Three choices

Select three entrée, three main and three dessert

Menus are inclusive of GST & may be subject to change.

All dietary requirements can be catered for on request.



## Entrée

Please select from the following:

Duck liver parfait with sour cherry jam, pistachio crumble and toasted brioche

Poached prawn salad, mixed with crème fraiche, crispy prosciutto, rocket leaves, pesto and cherry tomato GF

Smoked salmon, beetroot relish, fennel and apple salad with a watercress emulsion GF/DF

Smoked chicken, avocado and tomato salsa with lime and coriander dressing GF/DF

Panzanella salad with crumbled goat's cheese, ripe tomatoes, basil, red onion, capers, cucumber, garlic croutons and a sherry vinegar dressing VEG

Pinot noir cured venison, cacao nibs, truffle oil, rocket leaves and parmesan GF

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## Main

Please select from the following:

Beef fillet with a caramelised onion and cheddar potato royal, smoked bacon jus, wholegrain mustard and crispy leeks GF

Chicken stuffed with a mushroom and black truffle farce, wrapped in bacon, served with gratin potato, Chablis cream sauce and a zucchini salad GF

Miso baked salmon with pickled cucumber and edamame bean salad. Served with a ginger and sesame rice cake and tempura prawns DF

Prosciutto wrapped market fish, pea puree, potato croquettes and sauce gribiche DF

Grilled pork loin, crispy potato rosti, fig and pear chutney, cider cream sauce and crispy crackle GF

Lamb rump, roast capsicum puree, grilled eggplant and sundried tomato salsa with a warm couscous and feta salad

Baked goat's cheese and red pepper tart with a rocket leaf and pine nut salad VEG

Beetroot and black bean cake with a ratatouille of vegetables, grilled halloumi, rocket leaves and pesto GF VEG (vegan option of tofu)

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## Dessert

Please choose from the following:

Dutch apple and salted caramel crumble tart, with vanilla ice cream

Sticky date pudding with a brandy snap and gingernut ice cream

Tiramisu

Portuguese mango custard tart with coconut and blackcurrant gelato

Raspberry panna cotta with a white chocolate ganache and crumbled macadamia nuts GF

Cheese board for one with house relish, dried fruits, honey walnuts grapes and crackers

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Dietary requirements can be catered for on request.