



# Blue Ginger

## Formal Wedding Menu

### *Seated Dinner Service*

#### *Entrée*

choose two for alternate service

Grilled prawns with avocado salad & tomato dressing

Chilled gazpacho with basil oil & grilled ciabatta

Handmade ravioli of chicken & mushroom with rocket salad & brown butter

Lamb & basil kofta balls with yoghurt raita & mache salad

Thai Salmon & green mango salad with nahm jim & peanuts

Chicken Liver Parfait with green apple, fennel, cornichon salad, chutney toast

Eggplant Parmigiana with mesclun leaves & balsamico

#### *Mains*

choose two for alternate service

Roast Sirloin, truffle mash, green beans & almonds, roast vine tomato & rosemary jus

Grilled Lamb Rack Cutlets, garlic mash, pea puree, roast peppers & pesto

Rolled Sage Pork Fillet, mash, roast apples & parsnip, lemon caper butter

Grilled Salmon Fillet, crushed potatoes, roasted beets, peas & rocket salad

Confit Duck Leg, potato gratin, sauté spinach, tomato & tarragon jus

#### *Dessert Canape Platters*

Dark Chocolate Brownie...Little Lemon & Raspberry Tartlets

Macadamia & White Chocolate Truffles...Fresh Fruit Platter

Dark Chocolate & Raspberry Fudge Brownies

1/10 Blacksmith Lane, Whitianga 07 867 1777

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