

The Blue Pub Buffet Menu

Option 1

Includes: One hot dish choice
One vegetable and one potato choice
One salad choice
Per head \$25

Option 2

Includes: One hot dish choice
Two vegetable and one potato choice
One salad choice
One dessert choice
Per head \$35

Option 3

Two hot dish choices
(1 x carvery and 1 x other hot dish)
Two vegetable and one potato choice
Two salad choices
Two dessert choices
Per head \$45

Option 4

Includes: 1 x Starter
3 x hot dish choices
(1 x carvery & 2 x other hot dishes)
Three vegetable and two potato choices
Two salad choices
Three dessert choices
Per head \$55

Above all else, we aim to please. If you would like to add or subtract choices from these suggestions please don't hesitate to ask.

As an example:

Starter - \$10 per person
Additional Dessert - \$5 per person
Additional hot choice - \$5 per person
Additional vegetable or potato choice - \$ 2 per person



STARTERS

Chicken Caesar Salad

w/ cos lettuce, crispy bacon, parmesan cheese, boiled egg, croutons and a creamy dressing

gf

or

Antipasto

feta, brie, basil pesto, cream cheese, tomato relish, Italian salami & Akaroa smoked salmon w/ fresh breads & balsamic olive oil

agf

or

Soup

Potato & Leek or Tomato & Basil Pesto or Chicken & Sweet corn
or Coriander & Wild Rice

gf

BUFFET OPTIONS

Hot Options - Carvery

- * Carved Champagne Ham w/ seeded mustard
- * Beef Rump Roast w/ horseradish cream
- * Roast Leg of Lamb w/ mint sauce
- * Boned and Rolled Pork Leg w/ apple sauce
- * Roast Chicken w/ sage & onion stuffing

gf

gf

gf

gf

agf

Other Hot Dishes

- * Baked Seafood Gratin
- * Roasted Salmon w/ capsicum, pineapple, cucumber & coriander salsa
- * Whole Roast Beef Sirloin w/ caramelized onions & red wine gravy
- * Sauté Chicken w/ tomato penne pasta, olives, basil pesto & fresh herbs
- * Beef Casserole - guinness stew or goulash

agf

agf

gf

agf

agf

THE BLUE PUB
MT HUTT VILLAGE METHVEN NZ



the brown pub
your true country pub

VEGETABLE OPTIONS

- *Minted peas
- *Roasted pumpkin & kumara w/ rosemary & thyme
- *Steamed cauliflower & broccoli w/ a cheese mornay sauce
- *Roasted Mediterranean vegetables w/ a balsamic reduction
- * Creamed leeks w/ garlic & thyme
- *Buttered spinach & silver beet w/ toasted sesame
- *Roasted tomatoes w/ basil pesto
- *Honey glazed carrots

SALADS

- *Thai noodle - w/ peanuts, coriander, crisp vegetables & sweet chilli vinaigrette
- *Tomato, red onion and cucumber w/ tzatziki & chickpea
- *Roasted pumpkin & kumara w/ sour cream & chives
- *Roasted new potatoes w/ bacon, spring onion, mustard & aioli
- *Roasted Mediterranean vegetables w/ a balsamic reduction
- *Red cabbage coleslaw w/ a homemade aioli dressing
- * Mixed green leaves w/ vinaigrette
- *Greek - w/ feta, kalamata olives, red onion, cucumber, red pepper & balsamic vinaigrette
- * Penne pasta, basil pesto & red peppers

DESSERTS

- *Baked apple shortcake w/ whipped cream agf
- *Chocolate brownies w/ whipped cream
- *Seasonal fruit crumble w/ & custard agf
- *Fresh fruit salad w/ berry compote gf
- *Chocolate caramel slice w/ whipped cream & glazed strawberries agf
- *Sticky date pudding w/ butterscotch sauce
- *Mixed berry pavlova eton mess gf
- *Apple and blueberry crumble w/ custard agf
- * Homemade chocolate & banana bread and butter pudding

