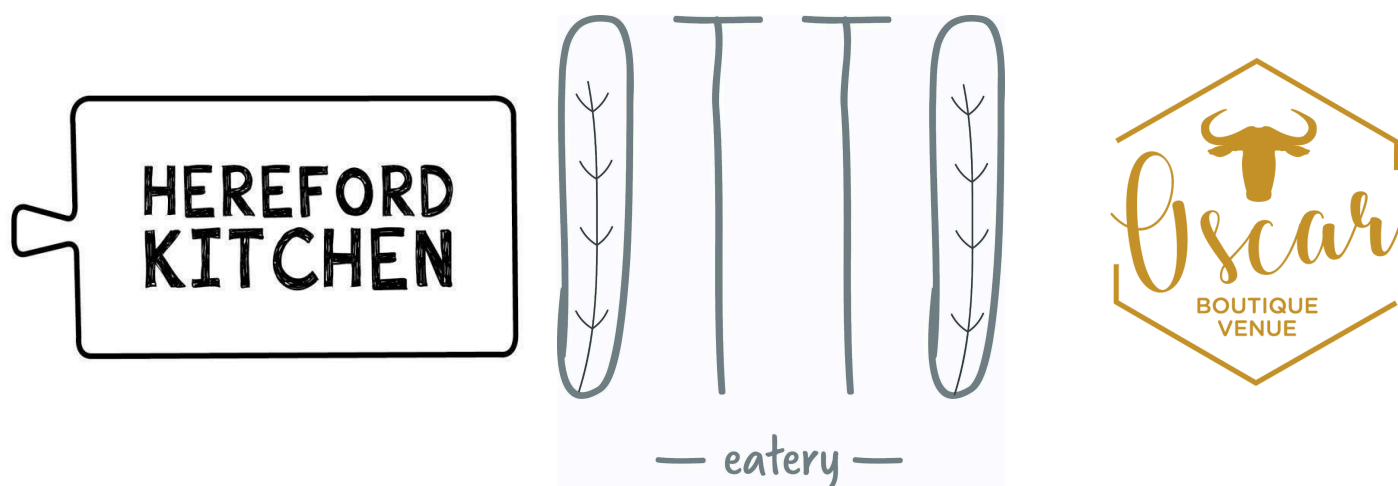




The family style dinner service gives all your guests a chance to enjoy a wide range of delicious flavours from an array of platters of meats and salads served to the table.

This popular format helps break the ice between guests as they share and pass platters and allows for a faster and seamless service.

We are absolutely open to your ideas and are more than happy to adapt these menus for your requirements or design something specifically for you. All meats are served with a seasonal accompaniment or relish. Many dishes are GF or can be adapted to be. Vegetarians & vegans are served an alternative main and we will do our best to take care of other dietary requirements.

The menu is designed to be served family style to guest tables but can be served to a buffet table.

Want to finish on a sweet note? Choose from our sweets menu – with its options of mini sweets (served on platters to the table), plated desserts or we can simply serve your wedding cake.

Hereford Kitchen charges a staff fee to cover staff needed onsite to serve your meal.

### **Starter options**

Breads, olive oil, balsamic vinegar, dukkah and herbed butter \$5

Assorted breads and homemade gourmet dips \$6

Selection of seasonal dips – eg beetroot & almond, sorrel & artichoke, sundried tomato & eggplant – with artisan sourdough bread

### **Main options**

|                        |                                 |                      |
|------------------------|---------------------------------|----------------------|
| <b>- Regular</b>       | Two meats                       |                      |
|                        | Three salad or vegetable dishes | 42.5/head (GST incl) |
| <b>- Regular plus</b>  | Two meats                       |                      |
|                        | Four salads or vegetable dishes | 47.5/head (GST incl) |
| <b>- Premium light</b> | Three meats                     |                      |
|                        | Three salad or vegetable dishes | 53.5/head (GST incl) |
| <b>- Premium</b>       | Three meats                     |                      |
|                        | Four salad or vegetable dishes  | 57.5/head (GST incl) |

## Mains

|                                                                          |        |
|--------------------------------------------------------------------------|--------|
| Slow cooked leg of lamb with rosemary & onion marmalade                  | GF/DF  |
| Chicken tagine with olives & lemons                                      | GF/ DF |
| Roasted beef sirloin with a seeded mustard topping and horseradish cream | GF     |
| Oven-baked salmon with a dill topping and fresh herbed crème fraiche     | GF     |
| Fennel seed and Apple Tree Cider roasted pork belly with pear mostarda   | GF/DF  |
| Chicken baked in Harissa marinade and tzatziki                           | GF     |
| Asian beef cheek with star anise                                         | GF     |
| Chipotle chicken                                                         | GF     |
| Lamb skewers with tzatziki                                               | GF     |

## Salads

|                                                                                                                                      |          |
|--------------------------------------------------------------------------------------------------------------------------------------|----------|
| Beetroot, spinach and halloumi salad with orange and hazelnut dressing                                                               | GF       |
| Marinated artichoke hearts, mushrooms, orzo pasta with lemon pesto                                                                   |          |
| Rocket, pear salad and blue cheese with a walnut dressing                                                                            | GF       |
| Israeli couscous & roasted pumpkin with coriander & Moroccan dressing                                                                |          |
| Roasted root vegetables– carrots, parsnip, kumara, yams & roasted red onion                                                          | GF/Vegan |
| Quinoa, chickpea, roast capsicum & rocket                                                                                            | GF/Vegan |
| Turmeric yoghurt cauliflower with mint & cardamom                                                                                    | GF/Vege  |
| Broccoli, soba noodles, edamame bean, sesame                                                                                         | Vegan    |
| Kumara salad with pickled red onion & goats cheese                                                                                   | GF/Vege  |
| Couscous with caramelised red onion, chorizo, olives & sundried tomatoes                                                             |          |
| Red cabbage and sesame seed coleslaw with an Asian-flavoured dressing                                                                | GF       |
| Roasted summer vegetable salad with capsicum, eggplant, butternut pumpkin<br>& slow- roasted tomatoes with pesto dressing (Seasonal) | GF       |
| Cauliflower with capsicum, dill, spinach, cherry tomatoes & mustard dressing                                                         | GF/Vegan |
| Roasted baby beetroots with goat chevre and walnuts                                                                                  | GF       |
| Wild rice & pumpkin on caramelized onion and currants                                                                                | GF/Vegan |
| Gourmet potatoes roasted in garlic and thyme                                                                                         | GF       |

**Hereford Kitchen 'for rural inspired catering'**

[www.herefordkitchen.co.nz](http://www.herefordkitchen.co.nz)

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**Menu & prices current 2025-26 season**