

SEASONAL OPTIONS

MINIMUM OF 25 GUESTS

(if you anticipate fewer guests than the minimum, please discuss with our functions team)

All mains come with house made bread and table vegetables

MAIN ONLY (Up to 2 dishes from the Mains category)	35.00 pp
MAIN AND ENTRÉE OR DESSERT (Up to 2 dishes per category)	48.00 pp
ENTRÉE, MAIN AND DESSERT (Up to 2 dishes per category)	60.00 pp
CHEESEBOARD	15.00 pp

AUTUMN PLATED MENU

MARCH – MAY

ENTRÉE

- Searched scallops, smoked speck, cauliflower puree, carrot and ginger foam **GF**
- Grilled fennel, chicory, pickled apple and candied walnut **GF V**
- Heirloom carrots, watercress and charred leek **GF V**
- Lamb sweetbreads, kohlrabi remoulade and sauce vierge' **GF**
- Wild rice, pickled apricot and spiced Labneh **GF V**

MAIN

- Sambal braised chickpeas, smoked garlic mayonnaise and nori **GF V**
- Roast market fish, mushroom broth and lentils **GF**
- Crisp skinned pork belly, roast apple mustard and celeriac **GF**
- Beef cheek tortellini, horseradish sauce and bitter greens
- Roast beetroot, puffed grains and ginger **GF V**

DESSERT

- Roasted quince, goat cheese sorbet, red wine sauce **GF**
- Honeycomb delice, candied fennel and fizz **GF**
- Lemon and poppy cake, olive caramel

Notes

We can alter menus to accommodate most dietary requirements
 The Wellesley Boutique Hotel reserves the right to substitute ingredients according to seasonality.
 The menu is subject to change.
 For functions held over a number of days, variations to the menu can be arranged.

DF Dairy Free **GF** Guten Free **V** Vegetarian

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WINTER PLATED MENU
JUNE – AUGUST

ENTRÉE

Chicken parfait, pickled cranberry, house made lavosh
 Baked goat cheese, witlof, wild honey and chardonnay vinegar **GF** **V**
 Lentil croquette, wild mushrooms and mushroom vinegar **V**
 Pork and duck liver terrine, cornichons, puffed onion cracker **GF**
 Fried lambs brain, Jerusalem artichoke, piccalilli dressing, charred onion **GF**

MAIN

Baked polenta, tomato ragout and celery **GF** **V**
 Tea smoked duck breast, pumpkin puree and hazelnut **GF**
 Grilled pork loin, cider braised cabbage and pan gravy **GF**
 Braised beef short rib, horseradish beignet and pomme puree
 Roast buckwheat, baby turnips and crisp kale **V**

DESSERT

Poached tamarillo, roasted oats and cinnamon yoghurt
 Milo crisps, buttermilk sorbet, sweet milk foam **GF**
 Charred rhubarb, liquid cheesecake and sesame tuille **GF**
 Roast pear, honey crème and parsnip sponge

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SPRING PLATED MENU
SEPTEMBER - NOVEMBER

ENTRÉE

- Pan seared scallops, lemon gelee' and apple foam **GF**
- Poached salmon, vanilla cucumber and coconut pearls **GF**
- Spring pea salad, citrus and pickled onion **GF V**
- Pork Croquette, red currant jam and fresh pear
- Avocado mousse, roquette dressing and slow roast cherry tomato **GF V**

MAINS

- Buttermilk veloute', pickled cucumber, crushed hazelnut **GF**
- Seared market fish, dashi broth and wilted bokchoy
- Roast lamb rack, aubergine, spiced sesame **GF**
- Roast cauliflower, grilled scapes and ponzu **DF V**
- Slow cooked pork spare ribs, pickled cabbage and green pepper sauce **GF DF**

DESSERT

- Orange mousse, beetroot puffs, crème fraiche and dark chocolate **GF**
- Banana panna cotta with toasted maple meringue **GF**
- Coconut rice pudding, stewed mango and kaffir lime **GF**
- Drunken melons, port wine and citrus caviar **GF DF**

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SUMMER PLATED MENU

DECEMBER – FEBRUARY

ENTRÉE

Duck breast Bresaola, spiced pear and frisse, with truffled honey **GF**
 Crisp skinned salmon with yuzu and cucumber consommé **GF**
 Prawn boudin blanc, miso mayonnaise, crisp shallots
 Pickled cauliflower, dill emulsion and rye crumble **V**
 Heirloom tomato, fresh mozzarella and olive **GF V**

MAIN

Poached chicken breast, sweet corn, and fresh basil **GF**
 Coconut braised kumara, mint and puffed rice noodle **GF V**
 Crab ravioli, laksa broth and shredded daikon
 Twice cooked lamb rump, garlic custard and olive crumb **GF**
 Spiced pumpkin, poached dates, coriander and sprouted grains **GF V**

DESSERT

Sweet and sour pineapple with lemongrass granita **GF**
 Roast peach, peach sorbet and vanilla crumb **GF**
 Chocolate mousse, raspberry and almond **GF**
 Baked meringue with kiwiberry **GF**

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