



urban

GOURMET

SUMMER SEATED DINNER MENU

2018/19 SUMMER SEATED DINNER MENU

ENTRÉES

Grapefruit Cured Smoked Salmon - compressed cucumber, beetroot, macadamia dust, crème fraiche, micro spring onion (gf)

Pastrami Cured Sirloin - horseradish snow, cauliflower panna cotta, pickled vegetable salad (gf)

Lemon Poached Prawn - Virgin Mary gel, pickled edamame, shaved celery, lime (gf,df)

Torched Szechuan Duck - Bali dressing, pineapple sambal, Vietnamese cabbage slaw, coriander cress, sesame (df)

Goats Cheese - prosciutto, melon jelly, cippolini, roasted hazelnuts, basil essence, artisan crostini

Wakame Pressed Tofu - enoki mushrooms, tamarind glaze, cashew sesame chilli salt, shiso leaf (gf,df,vg)

Spring Pea Risotto - butternut, courgette, ricotta beignet, baby herb salad (v)

--

phone: 09 366 3086

email: events@urbangourmet.co.nz

urbangourmet.co.nz

--

2018/19 SUMMER SEATED DINNER MENU

MAINS

Sencha Tea Smoked Chicken Breast - lemongrass sweet corn puree, potato press, edamame black bean salsa, pan sauce (gf)

Eye Fillet - feta chive roasted portobello, herb panisse, steamed chard, beetroot, jus (gf)

Chilli Salted Market Fish - la chinata crush, summer tomato pickle, broccolini, ximenez dressing (gf)

Lamb Rack - braised lamb shoulder, agria chèvre whip, roasted onion, courgette, poached fig braising jus (gf)

Pressed Pork Belly - ginger lime, pistachio borek, burnt parsnip kale, blood plum jus (df)

Duck Breast - hoisin duck dumpling, crispy duck skin, spring onion salad, banana leave sticky rice, cardamom mandarin syrup (df)

Grilled Eggplant - zucchini, green olive ragout, confit garlic, polenta fingers, citrus gremolata (df,gf,vg)

Roasted Onion Mushroom Tart - smoked potato foam, pickled fennel, confit garlic, spinach (v)

--

phone: 09 366 3086

email: events@urbangourmet.co.nz

urbangourmet.co.nz

--

2018/19 SUMMER SEATED DINNER MENU

COLD SIDES

Rocket – parmesan, tomato dressing (gf,v)

Broccoli - toasted fennel seeds, pomegranate dressing (df,gf,vg)

Peas - feta, semi dried tomato, Italian dressing (gf,v)

Mediterranean Roasted Vegetables – buttered pine nuts, mixed herbs, olive oil (v)

HOT SIDES

Roasted Baby Potatoes - Spanish onion, thyme (df,gf,vg)

Skin on Root Vegetables - roasted tomato, balsamic garlic (df,gf,vg)

Steamed Seasonal Greens – hazelnuts, lemon oil (df,gf,vg)

Cauliflower - broccoli, blue cheese, walnuts (gf,v)

--

phone: 09 366 3086

email: events@urbangourmet.co.nz

urbangourmet.co.nz

--

2018/19 SUMMER SEATED DINNER MENU

PLATED DESSERTS

Chocolate Pavé - raspberry beetroot gel, candied beetroot, chocolate soil, red sorrel (gf)

Cinnamon Cheesecake - spiced apple compote, nettle meringue, apple crisps, yuzu caviar

Caramel Sous Vide Pineapple - chilli, toasted cashews, coconut tonka bean puree, crystallized ginger (df,gf,vg)

Pistachio Panna Cotta - macerated strawberries, strawberry & lavender soup, whipped ricotta, candied pistachio, filo shards

Palm Sugar Burnt Orange - lemongrass shortbread, papaya lime salsa, lychee foam, micro coriander

Banoffee - caramel corn, vanilla bean Chantilly, dulce de leche, blueberry rum gel

PETIT FOURS

Profiterole - chocolate, Cointreau

Profiterole - miso caramel

Panna Cotta - smoked almond, wild berry balsamic compote (shot glass) (gf)

Chocolate Truffle - rum, raisin, cardamom dust (gf)

Chocolate Truffle - milk chocolate, Baileys

Pear Ginger Tart - preserved lemon ricotta, micro coriander

Lemon Passionfruit Tart - burnt meringue, freeze-dried mandarin

Halwa - carrot, roasted coconut, condensed milk (gf)

French Macarons - various flavours (gf)

Sesame Toffee Tart - toasted coconut, dehydrated lime

Crème Brûlée Tart - vanilla cream, burnt sugar

--

phone: 09 366 3086

email: events@urbangourmet.co.nz

urbangourmet.co.nz

--



urban

GOURMET

(df) dairy free
(ef) egg free
(gf) gluten free
(v) vegetarian
(vg) vegan

Chef and wait staff are required onsite at your event to produce these menu items.
For a full proposal please contact us at events@urbangourmet.co.nz.

--
phone: 09 366 3086
email: events@urbangourmet.co.nz
urbangourmet.co.nz
--