

Desserts

Vanilla Bean Ice Cream (included in all options)

Seasonal Fruit Salad (gf)(df)

Cheesecake Blueberry or Strawberry (seasonal)

Chocolate and Hazelnut Cheesecake

New York Cheesecake

baked & topped w seasonal fruit

Chocolate Brownie

with hot fudge sauce

Dickens' Brandy Snaps (gf)

w fresh whipped cream

Warm Apple & Cinnamon Strudel

Crack Pie

buttery & decadent w a gooey hodgepodge filling
(so additive you'll want more)

Sherry Trifle (gf)

Individual serves of an old favorite

Meringue Nests (gf)

individual house made, filled w lemon curd & topped with seasonal fruit

Russian Cream (gf)

individually served creamy vanilla parfait w white chocolate shards

Glazed Rich Dark Chocolate Tart

(\$69 option only)

Additions

Cheese & Fruit Platter \$70

a mixture of cheese's, crackers & fresh seasonal fruits

Special Food Requirement:

(v) vegetarian, (df) dairy free, (gf) gluten free

Build your own Buffet Menu 210919 Copyright© 2019 Fun Concepts Ltd.

Function Details

Name: _____

Company Name: _____

Address: _____

Phone Number: _____

Mobile Number: _____

E-Mail Address: _____

Function Date: _____

Start Time: _____

Booked For: _____ People

(Minimum charge will be based on number booked for,
extra persons will be charged additional at the per person rate)

Room: _____

Rooms (fully air conditioned with private bar)

Pickwick Room (50 People) \$160

Copperfield Room (30 People) \$100

Pickwick & Copperfield (85 People) \$220

Total Venue (250+ People) By Negotiation

(We will waiver room hire if catering/bar tab is over \$1500.00 (excludes weddings))

Fine Print:

Deposit: Equivalent to 30% of total cost is required to confirm booking. Deposit must be paid to secure booking. Deposit non-refundable unless by agreement.

Payment: Payment is required on the night in full, less deposit, by cash or credit card. CHEQUES will not be accepted without prior arrangement.

Children: Children \$4.00 a year to age 12.

Public Holidays: 15% Surcharge applies on public holidays

GST: All prices are GST inclusive

Please Note: Some items subject to seasonal change.

Dickens Inn Larder & Cellar Co. on Cameron at Quality Street Mall, Whangarei City Centre.
Café-Bars-Restaurant-Function Rooms

Phone 09 4300 405 Fax 09 4300 703 www.dickensinn.co.nz Email: info@dickensinn.co.nz



BUILD YOUR OWN BUFFET MENU

Dickens Inn™
LARDER & CELLAR Co.

Est. 1995

PURVEYORS OF GREAT FOOD, ALES & FINE WINES

\$49 Per Person (minimum 30 adults)

- 1 Soup or 3 Mix & Mingle options
- 1 Carvery Option
- 2 Cold Dishes Option
- 3 Hot Dishes Options
- 2 Desserts (plus ice cream included)

\$59 Per Person (minimum 40 adults)

- 1 Soup or 3 Mix & Mingle options
- 2 Carvery Options
- 3 Cold Dishes Option
- 4 Hot Dishes Options
- 3 Desserts (plus ice cream included)

\$69 Per Person (minimum 40 adults)

- 1 Soup or 3 Mix & Mingle options
- 3 Carvery Options
- 4 Cold Dish Options
- 4 Hot Dishes Options
- 4 Desserts (plus ice cream included)

Soup

Served w a warm Dinner Roll & Butter

Tomato & Cream Cheese (v)(gf)

Roast Pumpkin (v)(gf)(df option)

Smoked Chicken & Corn (gf)(df)

Pea & Ham (gf)

Mix & Mingle Canapēs

En Croûte (df)

topped w seared beef & caramelized onion

Prawn Cakes (df)

w tomato salsa dip

Chicken Kebabs (df)(gf)

w honey, cumin & paprika

Smoked Salmon Crêpe

w cream cheese & capers

Chicken Liver Mousse

w onion jam on fresh bruschetta

Salt & Pepper Squid

w mango sweet chilli dip

Honey Soy Chicken wings (df)(gf option)

w sesame seeds & spring onions

Chicken, Coriander & Ginger Balls (gf)(df)

coated in sesame seeds

Cucumber Cup (v)(gf)

w a blue cheese mousse

Crispy Arancini Rice Balls (v)

coated w bread crumbs

Prosciutto & Melon (gf)(df)

Melon wedges wrapped w prosciutto

Carvery (carved by the chef)

Served w traditional condiments

Roast Baron of Beef (cooked medium rare) (gf)

prime aged beef w a mustard & parsley crust & béarnaise sauce

Roast Pork (df)(gf)

w apple sauce, gravy & crackling

Roast Chicken Breast (gf)

w a tarragon & mustard sauce

Rosemary Lamb Roast (gf)(df)

w lamb jus & mint jelly

Honey & Cider Glazed Ham (gf)(df)

w wholegrain mustard

Roast Turkey (seasonal) (gf)(df)

w a chestnut & fruit stuffing, & cranberry sauce

Cold Dishes

Classic Greek Salad (v)(gf)

w feta, olives, tomato, cucumber, red onion & extra virgin olive oil dressing

Balsamic Roasted Beetroot Salad (v)(gf)(df)

w red onion, rocket, pinenuts & vinaigrette dressing

Dickens Ceasar Salad

w cos lettuce, bacon, anchovies, parmesan, croutons & ceasar dressing

Potato Salad (v)(gf)

gourmet potatoes w capers, & horseradish & dill crème fraiche

Orange, Avocado & Bacon (seasonal) (gf)(df)

w rocket & a citrus vinaigrette

Seafood Pasta (df)

Conchiglie pasta w calamari, mussels, prawns, scallops & cherry tomato's finished w extra virgin oil & lemon

Scallop & Bacon (\$69 option only) (df)(gf)

pan fried scallops & crispy bacon on a bed of salad greens w a honey mustard dressing

Summer Mussels (df)(gf)

on the 1/2 shell w tomato, spring onions, olive oil & fresh herbs

Hot Dishes

Steamed Jasmine Rice (v)(df)(gf)

infused with bay leaves

Creamy Mashed Potato (v)(gf)

Beef Bourguignon (df)

slow cooked w red wine, onions & mushrooms

Chicken Stroganoff (gf)

w white wine, mustard, onions, mushroom & cream

Fresh NZ Mussels (df)

steamed in a thai green curry

Seasonal Vegetables (v)(gf)

medley of buttered seasonal vegetables

Steamed Gourmet Potatoes (v)(gf)

w minted butter

Roast Potatoes & Kumara (v)(gf)(df)

w garlic & thyme

BBQ Pork Spare Ribs (df)

braised in our BBQ sauce

Vegetarian Lasagne (v)

w eggplant, rich tomato ragout, buffalo mozzarella

Market FRESH Fish Fillets (\$69 option only) (gf)

crusted w coriander pesto, parmesan & pinenuts.