



POSTIE'S

MID-WINTER CHRISTMAS

GROUP PACKAGES

SET MENUS

**\$40 – MAIN / \$47 – ENTREE / \$57 – 3 COURSE
DESSERT DESSERT SET MENU**

FESTIVE BUFFET \$49

**SPEAK TO US FOR MID-WINTER
CHRISTMAS MENUS OR VISIT
WWW.POSTMANSLEG.CO.NZ**

**AVAILABLE FOR
20-60 GUESTS
THIS JUNE & JULY**



MENUS

SET MENU

SHARED STARTER

CHEESY PIZZA BREAD | garlic

CHICKEN SATAY | apple & fennel salad | cucumber | peanut sauce

GRILLED HALLOUMI & MISO-ROAST EGGPLANT | green chilli sambal

SALT & PEPPER SQUID | sesame & chilli salt | aioli

MAIN

ROAST LAMB SHOULDER | root vegetables | Yorkshire pudding and gravy

OVEN-ROASTED CHICKEN BREAST | gourmet potato | peas & pods | mint & feta

FALAFEL BOWL | roast cauliflower | kale | fried chickpeas | sunflower seeds | tahini dressing

SHARED DESSERT

CHRISTMAS MINCE TARTS

BRANDY SNAPS | espresso cream

JELLY TIP LAMINGTON

BUFFET

MAIN

SLOW ROAST LAMB SHOULDER | peas & pods | mint | feta [GF]

GLAZED CHICKEN | honey orange & grain mustard [GF]

SHARED STARTER

ROCKET, APPLE, CRANBERRY & WALNUT SALAD [GF]

ROAST CAULIFLOWER | sunflower seeds | kale | fried chickpeas | tahini dressing [V/GF]

ROAST SEASONAL VEGETABLES | rosemary | roast garlic

GOURMET POTATOES | herb butter

DINNER ROLLS

DESSERT

ETON MESS | strawberry compote | crunchy meringue | whipped berry cream [GF]

STEAMED CHRISTMAS PUDDING | maple anglaise | praline

BRANDY SNAPS | espresso cream

V: Vegetarian | GF: Gluten Friendly