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# ORLANDOCOUNTRY

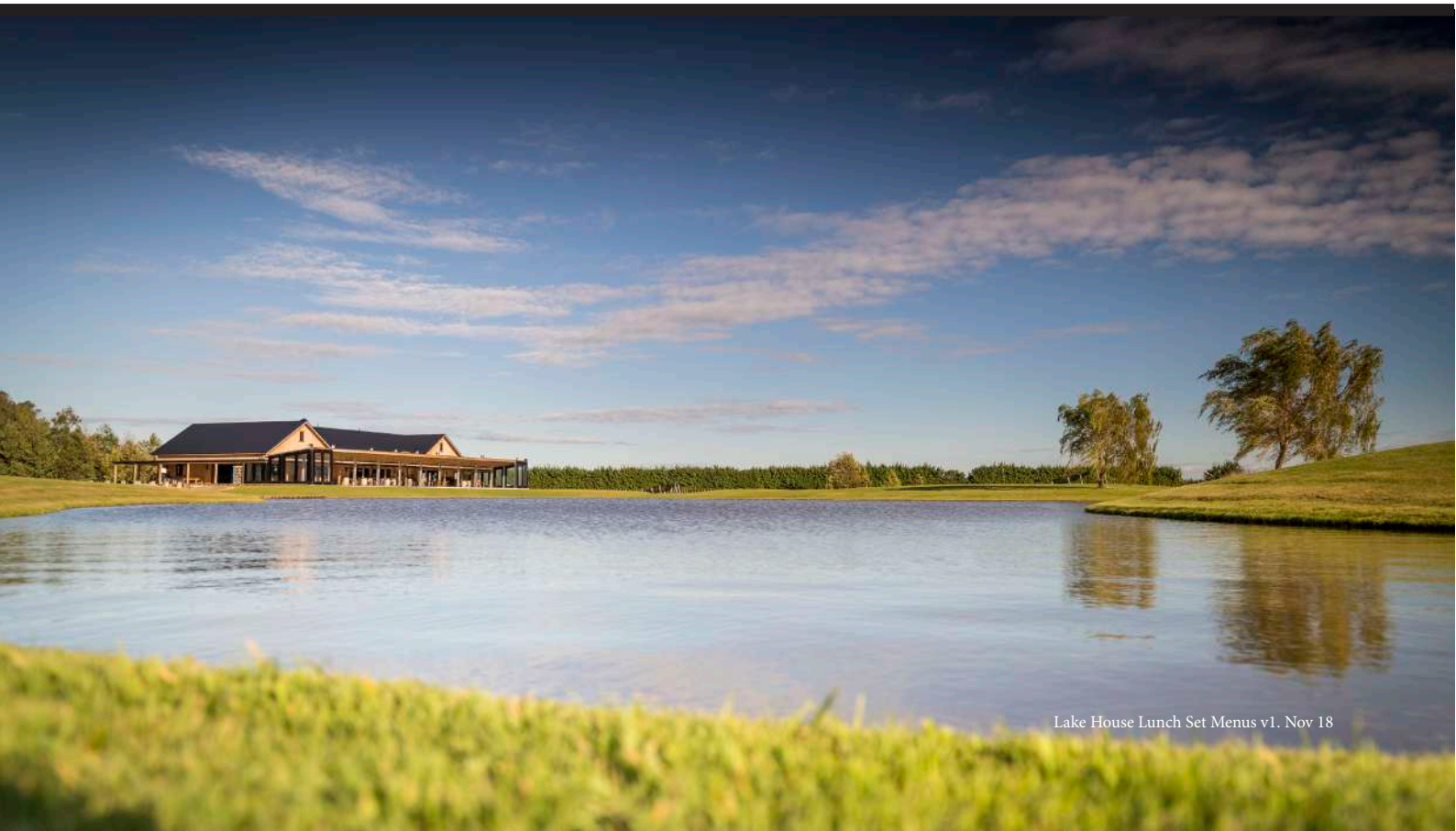
*'designed to outperform'*

## Lake House Lunch Menus

at The Orlando Country Club

lake house lunch menus 2018

\*All information provided is a guide only  
all prices are exclusive of gst



## LUNCH MENU I *set menu*

An assortment of freshly baked breads, served on boards with relish, pesto's & oils to each table.

Chilli Chicken salad with Israeli couscous, baby spinach & cherry tomatoes, tossed w kumara, red onion & capsicum roasted in maple.  
Topped with a vinaigrette, feta & pistachio dukkah

or

Tender Thai marinated strips of beef on vermicelli noodles with capsicum, carrot, cabbage spring onion, radish and coriander.  
Topped with crispy noodles and fried shallots.

Please let us know of any dietary requirements and enquire re vegetarian options.

The price of this menu is \$30.00pp

## LUNCH MENU 2 *set menu*

Main

Roasted chicken breast stuffed with a chorizo mousse wrapped in bacon on a rice pilaff, romanesco sauce and chorizo crumb.

or

Ribeye beef on a potato mash with a garlie butter sauce and garnished with roasted capsicum and served with salad greens

Please let us know of any dietary requirements and enquire re vegetarian options.

Tea/Coffee

Served with something sweet

The price of this menu is \$35.00pp

## LUNCH MENU 3 *set menu*

Herb & panko crumbed market fish served w a fresh green salad, triple cooked hand cut chips seasoned w rosemary salt & a Lake House tartare

or

250g prime scotch fillet cooked medium rare, triple cooked hand cut chips seasoned w rosemary salt & roasted vine tomatoes.

Served alongside a fresh green salad, garlic & herb butter & creamy mushroom sauce

### Dessert

Duo of dessert - rich chocolate torte & a berry cheesecake

Please let us know of any dietary requirements and enquire re vegetarian options.

The price of this menu is \$40.00pp

## LUNCH MENU 4 *banquet*

### Breads

Passed to guests prior to a main and served with chutneys, pestos and dipping sauces.

### Mains

(All of the following will be served to your tables banquet style, so no one needs to get up from their seats)

Premium medium rare, roasted beef ribeye with garlic and mustard seasonings, garnished and served with a cabernet jus.

Coronation chicken served with whole grain rice on fresh salad leaves.

Presentation ham with an apricot glaze and cranberry jam

Gourmet potatoes in garlic & herb butter

Leafy green salad with a balsamic dressing.

Please let us know of any dietary requirements and enquire re vegetarian options.

### Tea/Coffee

Served with something sweet

The price of this menu is \$45.00pp

## LUNCH MENU 5 *banquet*

### Breads

Passed to guests prior to a main and served with chutneys, pestos and dipping sauces.

### Mains

(All of the following will be served to your tables  
banquet style, so no one needs to get up from their seats)

Sage and onion stuffed pork loin, served with apple sauce & crispy crackling

Roasted chicken thighs with a mushroom & thyme cream sauce

Braised lamb shoulder topped with salsa verde

Duck fat roasted potatoes with rosemary

Seasonal green beans, broccolini & asparagus in garlic butter topped with parmesan  
& a garlic crumb

Raw asian slaw w crisp vegetables & peanuts served with a lime & chili dressing.

### Dessert

Rich chocolate torte

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

Please let us know of any dietary requirements and enquire re vegetarian options.

### Tea/Coffee

**The price of this menu is \$55.00pp**

Prices are subject to change without notice due to produce price increase  
If you wish to have hors d'oeuvres passed to your guests on arrival please add \$8 to this menu  
or see our canapé menu.

## FUNCTIONS MENU 2 *function*

The following information is to be used as a guide only as we will be happy to adjust menus to suit your guests requirements

This is our most popular lunch & dinner menu  
- suitable for any function & is very well presented to guests

### Fresh breads

An assortment of freshly baked breads, served with chutneys & pesto's  
(served to guests prior to being seated).

### Main

(Served 'semi-set' style, the beef is plated, & individually served to your guests, with chicken tenderloins and salad served on platters to the table)

Whole seared medium eye fillet,  
Served on creamy potato mash with char grilled capsicums,  
Slow roasted vine ripened tomato with a balsamic glaze,  
pea puree with horseradish cream,  
Strings of beetroot & a cabernet infused jus.

### Also served to the table:

Marinated chicken tenderloins served with a sav blanc and pesto cream.

Leafy salad greens with a balsamic dressing.

### Dessert

(Your guests may choose from the following)

Traditional pavlova

Served with fresh cream, passionfruit sauce & a berry couli

Rich chocolate torte

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

### The price of this menu is \$59.90pp

(You may also wish to visit our extra's menu for additional dishes & entrée options.)

Prices are subject to change without notice due to produce price increase  
If you wish to have hors d'oeuvres passed to your guests on arrival please add \$8 to this menu  
or see our canapé menu.

## DESSERT MENU *sweets*

The following plated desserts are samples only and can be added in conjunction to any of the above menus (in lieu of something sweet)  
Desserts are plated and offered to your guests to choose from.

Please select from the following:

### **Traditional pavlova**

Served with fresh cream, passion fruit sauce & a berry couli

### **Rich chocolate torte**

A wicked chocolate treat, served with a decadent chocolate sauce and fresh cream

### **Sticky date pudding**

Served with a salted butterscotch sauce & fresh cream

**The price of this menu is: \$9.90pp**

## KIDS MENU *under 12yr olds*

### **Main**

Chicken nuggets w golden fries & tomato sauce

**or**

Golden crumbed fish bites w golden fries & tomato sauce

### **Dessert**

Ice cream sundae with chocolate sauce, marshmallows and sprinkles.

**The price of this menu is \$16.50pp**

# CONTACT

Orlando Country is happy to answer any questions you have regarding any event or function and we can be contacted via the details below.

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