

Calvery Lunch / Dinner

MAINS

Oregano & Lemon Marinated Boneless Lamb Leg, Dijon mustard, thyme jus
Braised Hawke's Bay Lamb Shoulder, cumin, mint, yoghurt, rosemary jus
Roasted Ribeye of Beef, creamed horseradish, port wine jus
Lemon & Thyme Roasted Boneless Chicken Thighs, spiced Arabiata sauce
Maple and Mustard Glazed Ham, wholegrain mustard, port wine jelly
Roasted Loin of Holly Pork, crisp crackling, traditional apple sauce
Asian Free Range Pork Belly, soy and ginger glaze, spring onions

STARCH

Miso roasted Kumara with sesame
Olive oil roasted Agria potatoes, garlic and rosemary
Potato Dauphinoise
Steamed baby potatoes, parsley, olive oil and spring onions

VEGETABLES

Cumin Roasted cauliflower, coriander, tahini dressing
Sautéed Courgettes, cherry tomatoes, black olives
Steamed green beans, garlic, lemon and grana padano
Medley of seasonal roasted vegetables, toasted seeds, fresh herbs

SALADS

Moroccan roasted pumpkin salad, Kiwi quinoa, chickpeas, rocket
Freekah and shaved fennel, lemon and herb dressing
Salt baked beetroot, Hohepa feta and walnut, balsamic
Green lentil, roasted red onion and parsnip
Broccoli, cashew and cranberry, cider vinegar dressing
Handmade Gemelli pasta, kale and artichoke, basil dressing
Green beans, tomato, Hohepa feta, lemon dressing
Courgette, ricotta, chilli, caper salsa
Tomato panzanella, shaved red onion, croutons, sherry vinegar
Garden salad, Epicurean leaves, wholegrain mustard vinaigrette
Rocket salad, pears, walnuts



ORTON'S
TAILORED EVENTS & CUISINE

San Ojan

