

# VEGETARIAN & VEGAN OPTIONS

Produced to order as a substitute for those wanting vegetarian or vegan options for our set menu.

## Mains

### Char-Grilled Seasonal Vegetable Stack

napped w a mild blue cheese sauce OR neapolitan pasta sauce & served w aromatic rice

or

### Vegetable Thai Green Curry

w coconut cream, coriander & lemon grass

or

### Stuffed Courgettes

w Quinoa salad, topped w fresh goat cheese & roasted. served on Puy lentils w harissa & virgin oil

## Dessert

choices as per our standard set menu

or

### Fruit Platter

a combo of seasonal fruits

## Add: Starter

### Stuffed Field Mushrooms

filled w olive tapenade & finished w a thyme crumb bake

# 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: \_\_\_\_\_

**Room Hire** (fully air conditioned with private bar)  
We will waiver room hire if catering/bar tab is over \$1500.00 (excludes Weddings)

Pickwick Room (50 People) **\$160**

Copperfield Room (30 People) **\$100**

Pickwick & Copperfield (85 People) **\$220**

Total Venue (250 People) **By Negotiation**

## 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.

**Public Holidays:** 15% Surcharge applies on public holidays

**GST:** All prices are GST inclusive

## Vegetarian Options: Available on Request

**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



# TWO & THREE COURSE SET MENU

**Dickens Inn™**  
**LARDER & CELLAR Co.**

Est. 1995

PURVEYORS OF GREAT FOOD, ALES & FINE WINES

## Menu #1

Mains & Dessert: \$39 per person  
Add Starters: \$10 per person  
Minimum of 10 adults

### Mains

#### Rump of Lamb

roasted medium w Dijon mash, honey glazed carrots  
& red wine jus

Or

#### Pork Fillet

stuffed w red onion marmalade, wrapped w bacon, roasted  
& served w Dijon potato mash, bok choy & a red wine jus

### Dessert

#### Apple Strudel

w custard & vanilla ice cream

Or

#### Strawberry Cheesecake

w vanilla ice cream

#### Add: Starters \$10pp

##### Soup of the Day

made from seasonal produce

or

##### Chicken Liver & Mushroom Pate

w fresh bread

### To Finish

Freshly Brewed Tea & Filtered Coffee

## Menu #2

Mains & Dessert: \$44 per person  
Add Starters: \$15 per person  
Minimum of 15 adults

### Mains

#### Pan Fried Fish

FRESH market fish w a crisp coriander & hazelnut crust, layered  
potato & onion, buttered snow pea's

Or

#### Grilled Chicken

rubbed w spices & served w our house made BBQ sauce,  
sautéed greens & potato croquets

### Dessert

#### Chocolate Fondant

w ice cream

Or

#### Strawberry Cheesecake

w vanilla ice cream

#### Add: Starters \$15pp

##### Caprese Salad

sliced tomato, FRESH basil & buffalo mozzarella, balsamic & virgin olive oil

or

##### Dickens Seafood Chowder

stocked w FRESH fish, mussels, squid, cockles & prawns.

### To Finish

Freshly Brewed Tea & Filtered Coffee

**-Vegetarian options on reverse side-**

## Menu #3

Mains & Dessert: \$49 per person  
Add Starter: \$15 per person  
Minimum of 15 adults

### Mains

#### Confit Breast of Duck

w braised red cabbage, spiced plums & Puy lentils  
or

#### Grilled Salmon

w sage butter, hot Quinoa, beetroot cream & rocket  
or

#### Scotch Fillet

Cooked to your liking & served w thyme roasted potato's, side  
salad, mushroom sauce & whole seed mustard

### Dessert

#### Apple Strudel

w custard & vanilla ice cream  
or

#### Vanilla Bean Crème Brulee

w shortbread fingers  
or

#### Chocolate Tart

w coffee & walnut ice cream

#### Add: Starters \$15pp

##### Caprese Salad

sliced tomato, FRESH basil & buffalo mozzarella,  
balsamic & virgin olive oil  
or

##### Lamb Koftas

w pita bread triangles & Tzatziki  
or

##### Garlic Prawns

in virgin olive oil w toasted Ciabatta

### To Finish

Freshly Brewed Tea & Filtered Coffee