



FESTIVE BUFFET MENU #1

ROAST OPTION "A"

To Start

Pea & Ham Soup

Served at the table w a warm dinner roll & butter.

Followed by

Roast Turkey

w cranberry pinenut stuffing & gravy.

New Season Buttered Perla Potatoes

Steamed & Buttered Seasonal Vegetables

Dessert

Plum Pudding w brandy anglaise

Sherry Trifle Slice

Vanilla Ice Cream & Whipped Cream

To Finish

Freshly Brewed Tea & Filter Coffee

ROAST OPTION "B"

To Start

Roast Pumpkin Soup

Served at the table w a warm dinner roll & butter.

Followed by

Honey & Monteith's Cider Glazed Ham

w caramelised pineapple & whole grain mustard sauce.

New Season Buttered Perla Potatoes

Steamed & Buttered Seasonal Vegetables

Dessert

Sherry Trifle Slice

Lemon Tart

Vanilla Ice Cream & Whipped Cream

To Finish

Freshly Brewed Tea & Filter Coffee

\$44.00 (Incl. G.S.T.) PER PERSON Children \$3.20 per year to age 12

Subject to guest numbers (20 Adults minimum).

NOTE: For 40 or more adults we can combine options "A" & "B" into one Buffet for the same price.

Please contact us to discuss your requirements. Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES

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*Dickens Inn—Café-Bars-Restaurant-Function Rooms, on Cameron at Quality St. Mall, Whangarei City Centre.
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FESTIVE BUFFET MENU #2

To Start

Pea & Ham Soup

Served at the table w a warm dinner roll & butter.

Salads

Classic Greek - w feta, olives, tomato & red onion.

Prawn & Avocado - finished w Marie Rose.

Fresh Tossed Greens - w lemon vinaigrette.

Carvery

Served w traditional condiments & sauces

Honey & Monteith's Cider Glazed Ham

Roast Turkey - w cranberry pinenut stuffing.

Hot Dishes

Salt & Pepper Squid - w our tangy tartare.

Coq au Vin - braised chicken w red wine, baby onions, mushrooms & bacon.

Medley of Seasonal Vegetables

Seasonal Buttered Minted Potatoes

Desserts

Sherry Trifle Slice

Kahlua & Coffee Mousse Cake

Plum Pudding - w brandy anglaise.

Vanilla Ice Cream & Whipped Cream

To Finish

Freshly Brewed Tea & Filter Coffee

\$50.00 (Incl. G.S.T.) PP Children \$3.70 per year to age 12

Subject to guest numbers (30 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES

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FESTIVE BUFFET MENU #3

To Start

Pea & Ham Soup

Served at the table w a warm dinner roll & butter.

Salads

Potato & Bacon - w chives & house made mayo.

Classic Greek - w feta, olives, tomato & red onion.

Prawn & Avocado - finished w Marie Rose.

Fresh Tossed Greens - w lemon vinaigrette.

Carvery

Served w traditional condiments & sauces

Honey & Monteith's Cider Glazed Ham

Roast Turkey - w cranberry pinenut stuffing.

Roast Baron of Beef - w Yorkshire pudding.

Hot Dishes

Salt & Pepper Squid - w our tangy tartare.

Coq au Vin - braised chicken w red wine, baby onions, mushrooms & bacon.

Medley of Seasonal Vegetables

Seasonal Buttered Minted Potatoes

Wild Mushroom Risotto

Desserts

Plum Pudding - w brandy anglaise.

Kahlua & Coffee Mousse Cake

Sherry Trifle Slice

Vanilla Ice Cream & Whipped Cream

To Finish

Freshly Brewed Tea & Filter Coffee

\$58.00 (Incl. G.S.T.) PP Children \$4.30 per year to age 12
Subject to guest numbers (30 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES

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FESTIVE BUFFET MENU #4

To Start

Pea & Ham Soup

Served at the table w a warm dinner roll & butter.

Salads

Potato & Bacon - w chives & house made mayo.

Classic Greek - w feta, olives, tomato & red onion.

Prawn & Avocado - finished w Marie Rose.

Seared Mushrooms & Red Pepper Pasta - w mustard seed vinaigrette.

Salmon Pasta - w capers & honey mustard dressing.

Fresh Tossed Greens - w lemon vinaigrette.

Carvery

Served w traditional condiments & sauces

Honey & Monteith's Cider Glazed Ham

Roast Turkey - w cranberry pinenut stuffing.

Roast Baron of Beef - w Yorkshire pudding.

Hot Dishes

Salt & Pepper Squid - w our tangy tartare.

Coq au Vin - braised chicken w red wine, baby onions, mushrooms & bacon.

Medley of Seasonal Vegetables

Seasonal Buttered Minted Potatoes

Wild Mushroom Risotto

Desserts

Sherry Trifle Slice

Plum Pudding - w brandy anglaise.

Kahlua & Coffee Mousse Cake

Seasonal Fresh Fruit Salad

Vanilla Ice Cream & Whipped Cream

To Finish

Freshly Brewed Tea & Filter Coffee

\$66.00 (Incl. G.S.T.) PP Children \$4.90 per year to age 12

Subject to guest numbers (40 Adults minimum). Please contact us to discuss your requirements.

Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES

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FESTIVE BUFFET MENU #5

Garlic Bread

Served in baskets on table.

Salads

Pasta Salad - w/ crispy bacon finished w/ our house mayo.

Fresh Tossed Garden Salad - w/ lemon vinaigrette.

Carvery

Served w/ traditional condiments & sauces

Roast Baron of Beef

Served w/ traditional condiments & real gravy.

Honey & Monteith's Cider Glazed Ham

Hot Dishes

Crumbed Fish - w/ our tangy tartare.

Butter Chicken

Golden Potato Chunkies

Medley of Seasonal Vegetables - w/ cheese sauce.

Desserts

Fruit Salad

Chocolate Brownie - w/ berry compote.

Vanilla & Chocolate Ice Cream

Beverages

Freshly Brewed Tea & Filter Coffee

\$35.00 (Incl. G.S.T.) PP Children \$2.40 per year to age 12

Subject to guest numbers (30 minimum). Prices and menu items subject to change.

ON PUBLIC HOLIDAYS A 15% SURCHARGE APPLIES

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