



## Galley Kitchen

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### Christmas Banquet

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(A) \$50.00pp (+GST)\*

#### ~ To start ~

Aromatic breads, dips & crostini's, toasted nuts & pretzels

#### ~ Followed by ~

Brandied Apricot glazed champagne ham  
Smoked garlic and herb rubbed ribeye W rich jus & Yorkshire puds  
Hot buttered baby potatoes  
Steamed seasonal greens  
Roasted pumpkin, rocket salad, balsamic glaze

#### ~ Finish with ~

Vanilla and almond fruit crumble, Chantilly crème

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(B) \$60.00pp (+GST)\*

#### ~ To start ~

Aromatic breads, dips & crostini's, toasted nuts & pretzels

#### ~ Followed by ~

Italian roast leg of lamb, rosemary & roast garlic gravy & salsa Verde  
Boneless stuffed turkey roast with cranberry jelly  
Caprese salad of vine tomatoes, mozzarella & basil  
Perfectly roasted Agrias & Northland Kumara  
Cranberry, orange & almond couscous  
Warmed ciabatta

#### ~ Finish with ~

Sweet mince pies, chocolate fudge, ruby red strawberries  
Fromage Platter

\*Includes a chef on site for 4 hours

Minimum order of 10 people

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**Liarne Clarke** Chef/Owner

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