

# CHRISTMAS MENU



G&T Catering are the exclusive caterers for Larcomb Vineyard. G&T Catering is a locally owned and operated family business in Canterbury who are on a mission to craft connections through seamless service and excellent food by offering places, spaces and events for people to engage. Gabi and Tom recognised a gap in the market - the need for home cooked food done well with a straight forward and simple service philosophy of providing an all-inclusive quoted price. From here, G&T Catering was established.

Please email [info@gtcatering.co.nz](mailto:info@gtcatering.co.nz) to enquire about date availability and securing your Christmas function at Larcomb Vineyard. A minimum of 30 guests are required for this package, but please enquire if your guest numbers are less than this and we'll do our best to accommodate your requests. Final guest numbers and dietary requirements are required no later than seven days out from your event date. Prices are inclusive of GST.

While G&T Catering do their best to accommodate dietary needs, the kitchen is not allergen-free and handles ingredients such as dairy, gluten, nuts, and shellfish. Cross-contamination may occur. If you have specific dietary requirements or allergies, please inform us when finalising your event details.



# LARCOMB CHRISTMAS PACKAGE

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## **Noon Till Noel Package**

\$70pp

2x Mains, 3x Sides, 1x Dessert

*11am to 3pm*

## **Jingle & Dine Package**

\$95pp

1x Pre Dinner Bite, 2x Mains, 4x Sides, 2x Dessert

*5:30pm till late*

## **Festive & Full Package**

\$102pp

1x Pre Dinner Bite, 3x Mains, 4x Sides, 2x Dessert

*5:30pm till late*

## **Christmas package includes**

- Venue hire
- Buffet table décor - Christmas trees, reindeer, sage ribbons
- G&T Catering Christmas napkins
- Christmas cookie at each place setting
- Service staff, crockery, cutlery, serving equipment
- Larcomb's annual Christmas theming
- Signage
- Lawn games
- In-house sound system



# CHRISTMAS MENU

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## Pre-Dinner Bites

Baked brie with crackers, crusty baguette, rosemary, olive oil

Breads & duo of dips with cranberry whipped feta, smoked salmon & caper dip

Antipasto platter on wine barrel top with mixed olive Christmas tree

## Mains

Clove studded ham with honey, orange & pineapple glaze (G, D)

Sticky quince roasted lamb leg, pomegranate, mint gremolata (G, D)

Herb & goats cheese stuffed chicken thigh with maple bacon (G)

Wholegrain mustard & garlic beef bolar, merlot jus (G, DO)

Salmon fillet, lemon, fennel, capers, pickled red onion (G, D) +\$5pp

Mushroom stroganoff, tagliatelle pasta (V, VG)

## Hot Sides

Crispy roast potatoes, herbs, garlic (G, D, V, VG)

New season potatoes, rosemary herbed oil (G, D, V, VG)

Roasted cauliflower, harissa, dukkah (G, D, V, VG)

Summer asparagus, shredded parmesan (G, V)

Sautéed broccolini, garlic (G, D, V, VG)

Orange baby carrots, honey, sesame (G, D, V)

## Cold Sides

Sliced tomato, mozzarella, basil pesto drizzle (G, V)

Cauliflower rice tabbouleh salad with tomato, parsley, red onion, mint, cucumber (G, D, V, VG)

Beetroot, orange, walnut, rocket salad, balsamic dressing (G, D, V, VG)

Honey roasted cauliflower, grilled halloumi, crunchy chickpeas (G, V)

Broccoli, bacon, cranberries, parmesan, sliced almonds, pomegranate mayonnaise (G, VO, DO)

Green salad, cucumber ribbons, cherry tomatoes, capsicum, feta, citrus vinaigrette (G, V, DO)

D = Made without dairy

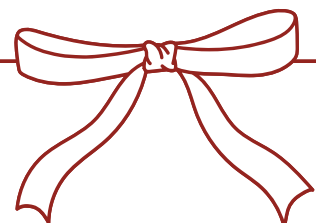
G = Made without gluten

V = Vegetarian

DO = Made without dairy option

VO = Vegetarian option

VG = Vegan



# CHRISTMAS MENU

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## Dessert

Chocolate torte, blackberry compote, vanilla cream (G, V)

Coffee & fig fruit cakes, caramel coffee drizzle (V)

Lemon passionfruit meringue tart (V)

Mini meringue wreath with kiwi, berries, cream, passionfruit curd, chocolate sauce (G, V)

Lamington wreath, cream, strawberries, chocolate shards (V)

Cranberry, fig & pistachio cheese log, crackers (G, V)

## Additional Options

- Canapés on arrival
- Upgrade to Family Sharing Style \$5pp
- Beverage Service
- Christmas Cocktail \$14pp

*Minimum of 10*



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# BEVERAGES

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Beverage options can include the following:

- Cash bar for all guests
- Bar tab with a selection of beverages available
- Christmas Beverage package for guests over 18 years old and non-alcoholic package for guests under 18 years old.

## **Christmas Beverage Package** \$55pp

A selection of 5x house wines, 3x beers, low-alcohol and 0% beers, cider, and a range of non-alcoholic options for a maximum of a 6-hour duration.

## **Cocktails** \$14pp

Rudolph's Spritz *Cranberry Aperol Spritz*

Aperol, prosecco, cranberry juice

Santa's Siesta *Pomegranate Paloma*

Tequila, soda, pomegranate juice, lime juice

Jolly Ginger Fizz *Christmas Citrus Cocktail*

Vodka, ginger beer, soda, orange juice

Merry & Bright *Christmas Punch*

Prosecco, apple cider, vodka, ginger beer, cranberry juice



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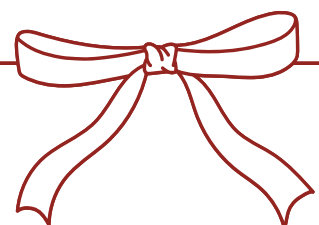
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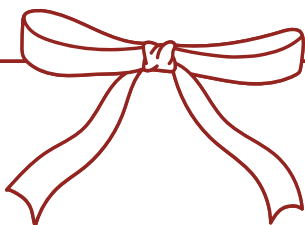
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**MENU**

Baked knish, crackers, cherry baguette, rosemary & olive oil

Pineapple, citrus and slow smoked ham, with honey, orange & pineapple glaze

Salmon fillet, lemon, fennel, capers, pickled red onion

New season potatoes, rosemary, herb oil

Roast cauliflower, tahini olive salad

Beetroot, orange, walnut, rocket, balsamic dressing

Slice, tomato, mozzarella, hard pasta drizzle

Paolo's mussels with meringue, lime, dill, cream, parmesan, card, chocolate sauce





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