



Festive Function Menu

MINIMUM 20 PEOPLE

\$65 PER PERSON

To Begin

Selection of Artisan Bread & Butter

Mains (Select two options)

Glazed Champagne Ham with a honey mustard glaze

Roasted Turkey with a cranberry sauce and gravy

Baked Fish Fillet with a citrus & dill herb crust

Slow Roasted Beef Brisket with a red wine jus

Beef Lasagne homemade layered beef ragu,
béchamel sauce with mozzarella & parmesan

Chicken and Herb Sausages with apricot sauce

Sides (Select two options)

Buttered Parsley Potatoes

Roasted Root Vegetables

Seasonal Steam Vegetables

Green Garden Salad

Pesto Chicken Caesar Pasta Salad

Dessert (Select two options)

Sherry Trifle

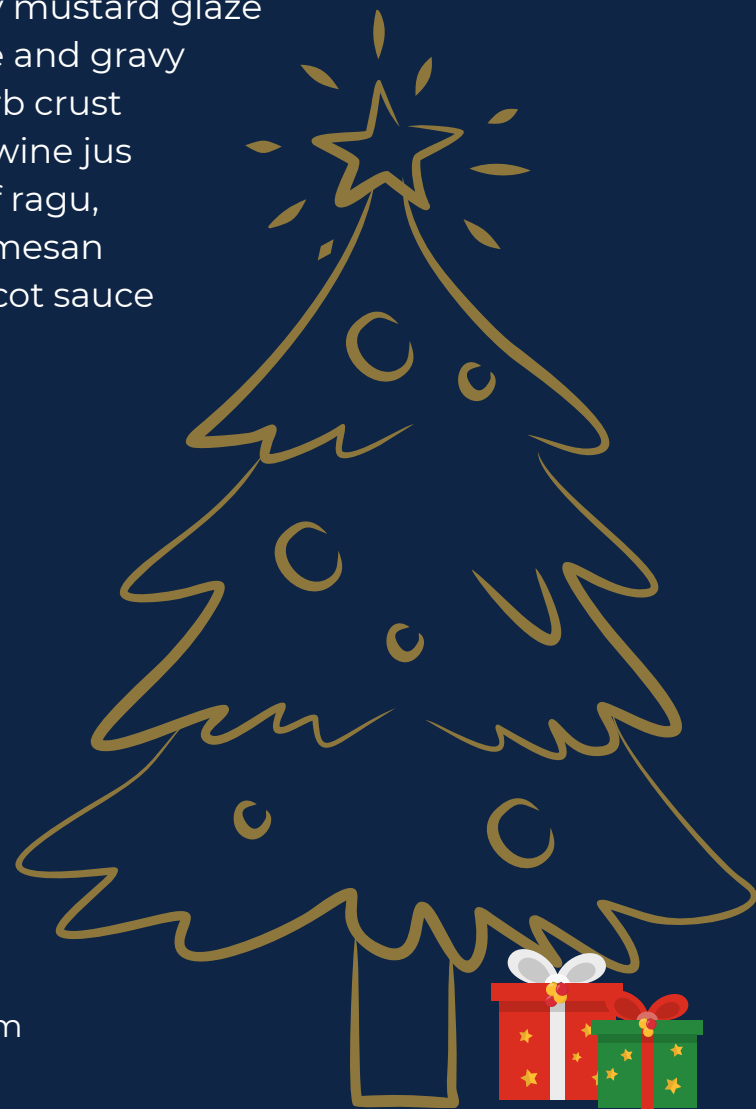
Seasonal Fruit Platter

Christmas Pavlova

served with seasonal berries & vanilla cream

Christmas Plum Pudding

served with vanilla custard



To find out more and to book please contact the team
events@theangus.co.nz | 04 560 1100

We cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals, we recommend that guests with food allergies consult with our team so we can cater to your needs.



Christmas Festive Menu

MINIMUM 20 PEOPLE

\$75 PER PERSON

To Begin (All included)

Selection of Artisan Bread & Butter

Summer Seafood Chowder

Mix of New Zealand Seafood selection in a hearty velvety velouté broth

Mains (Select two options)

Glazed Champagne Ham

With a honey mustard glaze

Roasted Turkey

With a cranberry sauce and gravy

Baked Fish Fillet

With a citrus & dill herb crust

Roast Lamb

With a rosemary jus

Slow Roasted Beef Brisket

With a red wine jus

Beef Lasagne

Homemade layered beef ragu, béchamel sauce with mozzarella & parmesan

Chicken and Herb Sausages

With apricot sauce

Sides (Select two options)

Buttered Parsley Potatoes

Roasted Root Vegetables

Seasonal Steam Vegetables

Green Garden Salad

Pesto Chicken Caesar Pasta Salad

Dessert (Select two options)

Sherry Trifle

Christmas Pavlova

Served with seasonal berries & vanilla cream

Christmas Plum Pudding

Served with vanilla custard

Seasonal Fruit Platter

Strawberry Cheesecake

With a strawberry coulis & crème chantilly

Apricot Shortcakes

Served with toasted almonds & honey

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Festive Function Menu

MINIMUM 20 PEOPLE

\$85 PER PERSON

To Begin (All included)

Selection of Artisan Bread & Butter

Summer Seafood Chowder

Mix of New Zealand Seafood selection in a hearty velvety velouté broth

Antipasto & Cheese Selection

Selection of New Zealand cheese, cured meats & condiments

Mains (Select three options)

Glazed Champagne Ham

With a honey mustard glaze

Roasted Turkey

With a cranberry sauce and gravy

Baked Fish Fillet

With a citrus & dill herb crust

Roast Lamb

With a rosemary jus

Slow Roasted Beef Brisket

With a red wine jus

Beef Lasagne

Homemade layered beef ragu, béchamel sauce with mozzarella & parmesan

Chicken and Herb Sausages

With apricot sauce

Sides (All included)

Buttered Parsley Potatoes

Roasted Root Vegetables

Seasonal Steam Vegetables

Green Garden Salad

Pesto Chicken Caesar Pasta Salad

Dessert (Select three options)

Sherry Trifle

Christmas Pavlova

Served with seasonal berries & vanilla cream

Christmas Plum Pudding

Served with vanilla custard

Seasonal Fruit Platter

Strawberry Cheesecake

With a strawberry coulis & crème chantilly

Apricot Shortcakes

Served with toasted almonds & honey

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