



LITTLE WOLF

unforgettable events



Christmas Menu 2021-2022

Available from 1st November





Canape Packages

Christmas Canape Package 1 \$1190

Canapes for 20 - 30 guests for 2-3 Hours

30 Homemade mini crumpets,
brie & quince paste v

30 Tomato provençal tarts, black olive
tapenade & basil vg, df, gf

30 Prawn cocktail tartlets, marie rose sauce gf

30 Poached salmon crostini,
crushed fennel & dill

30 Chicken, sage & onion wraps

30 Fillet of beef carpaccio crostini, anchovy
mayonnaise & crispy capers

30 Selection of seasonal chocolate truffles v
gf ve available on request

30 Spiced gingerbread v

Christmas Canape Package 2 \$1565

Canapes & Platters for 20 - 30 guests for 3-4 Hours

30 Homemade mini crumpets,
brie & quince paste v

30 Tomato provençal tarts, black olive
tapenade & basil vg, df, gf

30 Prawn cocktail tartlets, marie rose sauce gf

30 Chicken, sage & onion wraps

30 Fillet of beef carpaccio crostini, anchovy
mayonnaise & crispy capers

30 Selection of seasonal chocolate truffles v
gf ve available on request

30 Spiced gingerbread v

Christmas Sliced Cuts Platter

All the traditional festive flavours, including roast chicken with cranberry sauce, orange & whiskey glazed ham, & herb-crusted beef sirloin with salsa verde. On the side you will find aioli, mustards & homemade tomato relish with a selection of freshly baked artisanal breads.

Cured Salmon Gravlax Platter

Our famous house-cured gravlax with lemon-scented mascarpone, chervil & freshly baked ciabatta

Christmas Cheese Platter

A selection of premium New Zealand cheeses complemented by homemade chutney, fruit paste, dried fruit, breads & seeded lavosh.



Ham Roll Station

Minimum 25 guests

Help yourself to an array of honey-glazed ham carved fresh off the bone, sliced heirloom tomatoes, heritage salad mix, cheddar cheese, artisanal chutneys & pickles.

Served with dinner rolls & whipped butter

\$26.50 per person

v vegetarian **ve** vegan **gf** gluten free **df** dairy free