



The family style dinner service gives all your guests a chance to enjoy a wide range of delicious flavours from an array of platters of meats and salads served to the table.

This popular format helps break the ice between guests as they share and pass platters and allows for a faster and seamless service.

We are absolutely open to your ideas and are more than happy to adapt these menus for your requirements or design something specifically for you. All meats are served with a seasonal accompaniment or relish. Many dishes are GF or can be adapted to be. Vegetarians & vegans are served an alternative main and we will do our best to take care of other dietary requirements.

The menu is designed to be served family style to guest tables but can be served to a buffet table.

Want to finish on a sweet note? Choose from our sweets menu – with its options of mini sweets (served on platters to the table), plated desserts or we can simply serve your wedding cake.

Hereford Kitchen charges a staff fee to cover staff needed onsite to serve your meal.

Starter options

Breads, olive oil, balsamic vinegar, dukkah and herbed butter \$5

Assorted breads and homemade gourmet dips \$6

Selection of seasonal dips – eg beetroot & almond, sorrel & artichoke, sundried tomato & eggplant – with artisan sourdough bread

Main options

- Regular	Two meats	
	Three salad or vegetable dishes	42.5/head (GST incl)
- Regular plus	Two meats	
	Four salads or vegetable dishes	47.5/head (GST incl)
- Premium light	Three meats	
	Three salad or vegetable dishes	53.5/head (GST incl)
- Premium	Three meats	
	Four salad or vegetable dishes	57.5/head (GST incl)

Mains

Slow cooked leg of lamb with rosemary & onion marmalade	GF/DF
Chicken tagine with olives & lemons	GF/ DF
Roasted beef sirloin with a seeded mustard topping and horseradish cream	GF
Oven-baked salmon with a dill topping and fresh herbed crème fraiche	GF
Fennel seed and Apple Tree Cider roasted pork belly with pear mostarda	GF/DF
Chicken baked in Harissa marinade and tzatziki	GF
Asian beef cheek with star anise	GF

Salads

Beetroot, spinach and halloumi salad with orange and hazelnut dressing	GF
Marinated artichoke hearts, mushrooms, orzo pasta with lemon pesto	
Rocket, pear salad and blue cheese with a walnut dressing	GF
Israeli couscous & roasted pumpkin with coriander & Moroccan dressing	
Roasted cauliflower, rocket, walnut with mixed grains	Vegan
Roasted root vegetables– carrots, parsnip, kumara & yams – with roasted red onion, sorrel and horseradish dressing	GF/Vegan
Broccoli, soba noodles	Vegan
Kumara salad with pickled red onion & goats cheese	GF/Vege
Couscous with caramelised red onion, chorizo, olives & sundried tomatoes	
Red cabbage and sesame seed coleslaw with an Asian-flavoured dressing	GF
Roasted summer vegetable salad with capsicum, eggplant, butternut pumpkin & slow- roasted tomatoes with pesto dressing (Seasonal)	GF
Cauliflower with capsicum, dill, spinach, cherry tomatoes & mustard dressing	GF/Vegan
Julienned zucchini with broccoli, walnuts and chilli	GF/Vegan
Tuscan tomato and bread panzanella with basil and red onion	Vegan
Roasted baby beetroots with goat chevre and walnuts	GF
Wild rice & pumpkin on caramelized onion and currants	GF/Vegan
Gourmet potatoes roasted in garlic and thyme	GF

Hereford Kitchen 'for rural inspired catering'

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Menu & prices current March 2025