# SAMPLE MENU

# Must Love Lemons Catering

## THE DINNER TABLE COLLECTION

Fresh, generous dinners made from scratch for groups gathering around the table.

From relaxed family-style meals and comforting country favourites to beautiful shared-table dinners, our menus are built around seasonal produce, homegrown ingredients and good food made with care.

These sample menus give you a taste of what we can provide. We'll work with you to create a dinner menu that suits your guests, the occasion and how you'd like to eat.

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Must LOVE Lemons
CATERING* CLASSES* & COOL THINGS

## THE COUNTRY TABLE

A relaxed country dinner of familiar favourites, seasonal produce and generous homemade food.

### MAIN

**Chicken & Coriander Crumble**
Tender chicken and mushrooms in a creamy coriander sauce, topped with a golden savoury crumble.

### SIDES

**More-ish Smoky Roast Potatoes**
Tallow-roasted gourmet potatoes with smoky garlic mayo, Parmesan and salsa verde.

**Honey-Roasted Carrots**
Roasted with garden thyme and a touch of honey.

**Spring Waldorf Salad**
Crisp apples, homegrown celery and walnuts with a fresh lemon-yoghurt dressing.

### DESSERT

**Classic Pavlova**
with homemade lemon curd, softly whipped cream and seasonal fruit.

### FROM THE BREAD BASKET

A basket of warm homemade breads with butter.

## THE FARM TABLE

A colourful, generous dinner made for sharing, with slow-roasted meat, seasonal produce, fresh herbs and vibrant dressings.

### MAIN

**Slow-Roasted Lamb with Figs & Prunes**
Butterflied lamb marinated with cumin and garlic, roasted with figs and prunes and served with fresh herb salsa verde.

### SIDES

**North African Roast Vegetable Salad**
Roast pumpkin, kūmara and seasonal vegetables with chickpeas, dukkah and a vibrant dressing.

**Jewelled Couscous**
Fluffy couscous with raisins, sultanas, toasted almonds and fresh garden herbs.

**Seasonal Green Salad**
Fresh leaves and garden greens with seeds, Parmesan and a lemony dressing.

### DESSERT

**Flourless Chocolate Cake**
with whipped chocolate ganache, macerated berries and crème fraîche.

### FROM THE BREAD BASKET

A basket of homemade breads

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## THE WINTER TABLE

Comfort food for cold evenings — slow-cooked, generous and full of the flavours of the winter harvest.

### MAIN

**Slow-Cooked Beef & Red Wine Daube**
Tender beef slowly braised with red wine, herbs and winter vegetables until rich and meltingly tender.

### SIDES

**Roast Garlic & Mustard Mash**
Creamy mashed potatoes with roasted garlic and wholegrain mustard.

**Roasted Winter Roots**
Pumpkin, kūmara, carrots and red onions roasted with garden herbs and a touch of honey.

**Seasonal Winter Greens**
Simply cooked with lemon butter and toasted almond**s.**

### DESSERT

**Warm Apple Malva Pudding**
A warm apple pudding with rich toffee sauce and vanilla cream.

### FROM THE BREAD BASKET

A basket of warm homemade breads with butter.

## THE ABUNDANT TABLE

A generous spread of beautiful food made for passing, sharing and lingering around the table.

### MAIN PLATTERS

**Moroccan-Marinated Beef Fillet**

Tender marinated beef fillet served with roasted cherry tomatoes, caramelised onions and grilled aubergine.

**Honey-Glazed Salmon**

A whole side of salmon glazed with wholegrain mustard, honey and fresh lime.

### SALADS & SIDES

**Beetroot & Feta**

Roasted baby beets and carrots with whipped feta, fresh mint, lemon and toasted almonds.

**Spring Green Goddess Pasta**

Al dente pasta with new-season asparagus, petit pois and fresh herbs, tossed in a vibrant herb-lemon dressing.

**Homegrown Leaf & Seed Salad**

Fresh seasonal greens and garden vegetables with sprouts, toasted seeds and Parmesan shavings.

### DESSERT

**Hazelnut Meringue Stack**

Layers of crisp hazelnut meringue with softly whipped cream and seasonal berries.

### FROM THE BREAD BASKET

## PLANNING A DINNER TABLE?

Tell us a little about your group, your date and what you have planned, and we can put together a menu to suit.

**ENQUIRE ABOUT CATERING**

**Email: mustlovelemons@gmail.com**
**Web: mustlovelemons.co.nz**
**Phone: 027 463 6029**

Sample menu only. Menu selections are seasonal and may change according to availability. We can tailor menus to your group, location, and catering requirements.