

Let us host your Christmas function.



Christmas Set Menu

(For groups up to 30)

Available from Dec 1- Christmas Eve

\$54pp.

Entree: Cheesy garlic pizza bread - garlic cream cheese, confit garlic

Mains (choice of):

Chicken breast with potato & sweet corn purée, sautéed green beans w pancetta & almond w mustard verjuice jus
or

Oven roasted sirloin cooked how you like with celeriac purée, roasted baby beets, steamed greens, herb butter
or

Roast field mushroom & almond risotto w baby spinach & parmesan oil

Desserts: Christmas steamed pudding, vanilla custard, rum & raisin ice-cream

or

Yoghurt vanilla panna cotta, champagne poached berries, mango ice-cream, nut crumb

(For groups over 30, an alternate drop option is available)

Build your own BBQ



(Minimum 10 people)

**\$30pp - Choose 2 from salads & veg,
3 breads & sauces, 2 meats**

**\$40pp - Choose 3 from salads & veg,
3 breads and sauces, 2 meats, 1 seafood**

**\$50pp - Choose 4 from salads & veg,
4 breads and sauces, 3 meats, 2 seafood**

Extras

\$4pp for 1 x option from Salads & Veg or Breads & Sauces

\$6pp for 1 x option from Meats

\$7pp for 1 x option from Seafood

\$5pp for Selection of Desserts

Salad & Veg Options

- Roasted beetroot, feta, sunflower seeds, olive oil and balsamic
- Roasted pumpkin, cress, toasted almonds, feta, house dressing
- Steamed new season potatoes w mint and garlic butter
- Roasted shallot & tomato salad, basil, olive oil and balsamic
- Roasted summer veg
- Flame grilled corn cobs
- Creamy potato salad, pickled onion, celery, curried egg mayo
- Sweet corn, spring onion slaw, ranch mayo
- Caesar salad w bacon, croutons, anchovies, cos lettuce, parmesan and Caesar dressing
- Sautéed asparagus w almond butter
- Sautéed green beans w pancetta
- Wild rocket salad w pear, blue cheese, roasted walnut, grape and olive oil dressing

Meats

- Grilled pork sausages
- Marinated sirloin steaks
- Flame grilled chicken breast
- BBQ lamb chops
- Baby back pork ribs
- Cajun chicken nibbles
- House made Rissoles
(Vegetarian Patties available on request)

Seafood

- Oven baked salmon with lemon & herb
- Marinated prawn skewers
- Sautéed garlic tiger prawns
- Grilled tuna steaks, lime and chilli
- Steamed garlic and parsley mussels
- Steamed clams, rice wine, ginger, fresh herbs

Breads & sauces

- Dinner rolls w herb butter
- Onion, feta pull apart loaf w garlic butter
- Confit garlic & cheese pizza bread
- Grilled ciabatta w herb butter
- Selection of chutneys
- Basil pesto & hummus
- House made aioli, chipotle & BBQ sauce
- House made dill caper mayo, thousand island, grilled paprika lemons

Add a Selection of Desserts for \$5pp

- Mini pav w passionfruit syrup, vanilla cream
- Tiramisu
- Champagne poached berries
- Mini chocolate cream puffs

The Good Home New Plymouth, still the freshest and friendliest hospitality precinct in the Taranaki region, and once experienced, it will soon become your second home.

Over the past decade we have renovated our original villa to create the ultimate 'home away from home' experience, which boasts **8 different unique spaces**. From the existing **Dining Room, Living Room, Front Atrium** and **Rear Atrium**, we have introduced a **Rear Lounge Area** to unwind after a hard day's work, added a **Sports Den** to watch the game in private, extended the **Rear Courtyard** to relish in the sun, developed a **Niche Corner** to grab a coffee and read a newspaper, and most importantly we have made the kitchen the hub of our home.

Our Good Home family of staff look forward to welcoming you into our home as if you were one of our own.

David and Sheryl Stones

The Home of your Christmas event.



**The Good Home
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