

Let us host your Xmas function.

Christmas Set Menu

(Minimum 20 people)

\$68 full set menu or

\$48 two choices

(entree main or main dessert - no bread to start)

To start the festivities - pull apart loaf with dips and garlic butter for the table.

Entrees: House cured beetroot salmon gravlax, chive horseradish cream cheese, parmesan paprika crisp, micro cress.

or

Chorizo, red pepper croquettes with marinated feta, spiced tomato braised lentils, crispy pancetta.

Main: Five spice roasted pork belly, artichoke purée, braised kale, pan roasted pork fillet, soy beans, parsnip, stewed apple & cider jus.

or

Prosciutto wrapped chicken breast, butternut pumpkin purée, sautéed baby carrots & broccolini, fondant potatoes, peppercorn jus.

or

Flamegrilled sirloin, smoked garlic pomme purée, sautéed garlic prawns, cafe de Paris butter.
(Vegetarian option on request)

Desserts: Xmas fruit pudding, brandy custard, vanilla bean ice-cream, glazed cherries.

or

House made vanilla cheesecake, berry coulis, mixed berry mousse, macadamia nut crumb.

Build your own BBQ

(Minimum 10 people)

\$25pp - Choose 2 from salads & veg, 2 breads & sauces, 2 meats

\$35pp - Choose 4 from salads & veg, 2 breads and sauces, 2 meats, 1 seafood

\$45pp - Choose 4 from salads & veg, 3 breads and sauces, 3 meats, 2 seafood

Extras

\$3pp for 1 x option from Salads & Veg or Breads & Sauces

\$5pp for 1 x option from Meats

\$6pp for 1 x option from Seafood

\$5pp for Selection of Desserts

Salad & Veg

- Roasted beetroot, baby spinach, feta, sunflower seeds, olive oil and balsamic
- Roasted pumpkin, watercress, toasted hazelnut, feta
- Steamed new season potatoes with mint butter
- Fresh tomato salad, balsamic roasted shallots, basil, toasted pine nuts, olive oil
- Roasted Summer veg
- Spiced egg salad, capers, red onion, fresh herb
- Garlic buttered corn cob flame grilled
- Potato salad, pickled onions, celery, honey mustard
- Sweet corn slaw, ranch dressing
- Classic garden salad

Meats

- Good home beef sausages
- Marinated sirloin steaks
- Flame grilled chicken breast
- BBQ lamb chops
- Baby back pork ribs
- Lemon & thyme whole roasted chicken

Seafood

- Tempura soft shell crab
- Roasted salmon fillet
- Marinated prawn skewers
- Fresh whole prawns
- Baked squid tubes

Breads & sauces

- Dinner rolls with herb butter
- Warm cheese and bacon pull apart with garlic butter
- Herb Focaccia slab with butter
- Toasted Cheese baguette
- Herb and cheese pizza bread
- Caramelized onion relish & tomato chutney
- Basil pesto & beetroot hummus
- House made aioli & chipotle with BBQ sauce
- House made tartare & thousand island with selection of mustards

Add a Selection of Desserts for \$5pp

- Passionfruit rolled pav with cream
- Tiramisu
- Selection of sorbets
- Fresh fruit platter

Large Groups Option

Slow-Roasted Beef

10kg \$345 (50-60 people)

20kg \$630 (100-120 people)

Glazed Ham

10kg \$350 (50-60 people)

20kg \$635 (100-120 people)

All options come with coleslaw, garden salad, selection of sauce and condiments and buns (amount of buns will be dependent on numbers and choice of meat ordered). Great option for large relaxed groups.

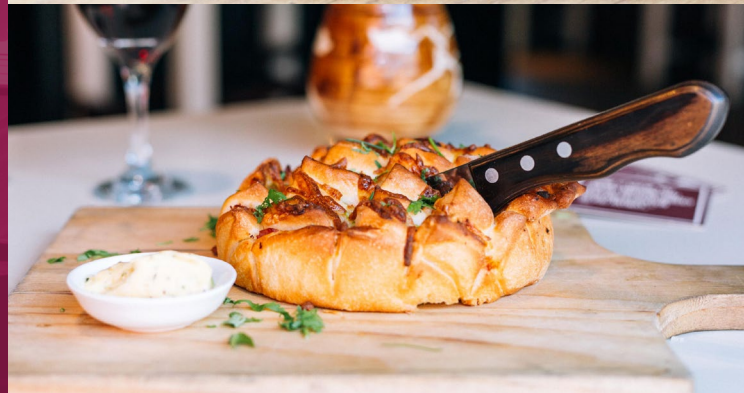
The Good Home New Plymouth is the freshest hospitality precinct to hit the Taranaki region, and once experienced, it will soon become your second home.

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 next event.**



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