



Celebrate Christmas 2009 in Style. . . .

Only 20 minutes north of the Harbour Bridge and nestled in scenic rolling countryside, Northridge is an exquisite haven, renowned as a superb conference venue, and ideal for your group's end of year Christmas luncheon or dinner function for groups of 25 - 120 guests.

Guests can enjoy a game of golf, petanque or croquet and just relax with a drink on our patios & courtyards overlooking lush flower filled gardens.

You are invited to get into the Christmas Spirit with your Colleagues. Relax and unwind in an idyllic setting and look forward to the holiday season. Discover this country escape, the perfect venue for your End of Year function.

Discover Northridge. . . . Experience the warmest hospitality and enjoy indoor and outdoor dining at it's finest.

For further information or reservations contact us:

Northridge Country Lodge,
379 Wainui Road, Silverdale
P 09 426 5324 E mail@northridge.co.nz
W www.northridge.co.nz



Christmas Set Menu 2009

Entrées

Searced Scallop Salad

w juicy scallops, crispy naan basket, melon salsa, baby greens, caramelised lime & citrus reduction

Wild Mushroom Crepe

w garlic chive cream, smoked paprika, avocado oil & shaved gana padano

Mains

Garlic Oregano Rubbed Pork Fillet

w smoked kumara orange mash, fresh watercress, warm crackling, apple foam & red wine jus

Christmas Turkey Tenderloins

w cranberry thyme stuffing, pancetta green bean bundle, foundant potatoes & garlic shiraz reduction

Oven Baked Market Fish

w parsnip curls, sautéed spinach, white truffle pomme puree, caramelised lime & chargrilled sweet corn salsa

All mains served with green salad for the table with balsamic vinaigrette dressing

Dessert

Warm Sticky Date Pudding

w caramel sauce, Chantilly cream & toffee vanilla bean ice cream

Summer Strawberry Almond Vacherin

w kiwifruit ice cream, fresh strawberries & chocolate shavings

Freshly brewed tea & coffee

\$65.00 plus GST per person
Minimum 25 people

2 Course Light Lunch Options Available

Entrée, Main & Fresh Fruit Sorbet
OR Bread & Dips, Main & Dessert

\$57.50 plus GST per person
Minimum 25 people

Christmas Gourmet Buffet Menu 2009

Fresh Selection of Artisan Breads *w* hummus & garlic herb butter

Hot Carvery

Glazed Champagne Ham

w wholegrain mustard & cranberry/ ginger beer glaze
accompanied with a selection of chutneys, relishes & condiments

Hot Dishes

Oven Roasted Lemon & Thyme Boneless Chicken Breast
w fresh basil, grilled zucchini & honey mustard sauce

Baked Tuscan Seasoned Potato *w* rock salt & herbed butter

Seasonal Vegetable Stir-fry *w* summer vegetable selection

Spanish Seafood Paella *w* orzo, mussels, shrimps, prawns, crab
& bound in a piripiri tomato sauce

Cold Platters

Whole Baked Aoraki Salmon Fillet *w* Thai spices & lemon aioli

Cold Meat Platter Selection of Salami, Pastrami, Cured Meats
& Pâté

Salads

Three gourmet summer salads (for example only):

Crispy Green Mesclun Salad *w* cucumber, tomato, capsicum,
snow pea shoot & balsamic vinaigrette

Greek Salad *w* kalamatas & marinated feta

Roast Pumpkin *w* sundried tomatoes & toasted almonds

Desserts

Strawberry Pavlova Roulade *w* whipped cream
& fresh cut kiwifruit

Fresh Cut Seasonal Fruit Salad *w* pineapple, watermelon
& passion fruit glaze

Sticky Date Pudding *w* warm caramel sauce

Freshly brewed tea & coffee *w* Christmas fruit mince pies

\$65.00 plus GST per person
Minimum 50 people

Christmas Barbecue Menu 2009

Fresh Cut Selection of Artisan Breads *w* garlic & herb butter

Platter of NZ marinated green lipped mussels on the half shell
& shrimp cocktail *w* fresh lime

Salads

Three gourmet summer salads (for example only):

Crispy Green Mesclun Salad *w* cucumber, tomato,
capsicum, snow pea shoot & balsamic vinaigrette

Greek Salad *w* kalamatas & marinated feta

Chilli Roast Pumpkin *w* sundried tomatoes & toasted almonds

Off the Barbecue

Char-grilled Aged Angus Scotch Fillet *w* marinated in garlic
& rosemary

Homemade Wild Pork Sausages *w* spiced vegetable chutney

Moroccan Chicken Kebabs *w* avocado & mango salsa
accompanied by a selection of chutneys, relishes & condiments

Hot Dishes

Roasted Agria Potatoes *w* caramelised onion jam
& cumin spiced butter

Summer Vegetable Stir-fry *w* summer vegetable selection

Desserts

Strawberry Pavlova Roulade
w whipped cream & fresh cut kiwifruit

Fresh Cut Seasonal Fruit Salad
w pineapple, watermelon & passion fruit glaze

Sticky Date Pudding *w* warm caramel sauce

Freshly brewed tea & coffee *w* Christmas fruit mince pies

\$57.50 plus GST per person
Minimum 25 people