



Weddings at Hagley Oval Pavilion





Weddings at Hagley Oval Pavillion

Vbase are delighted that you are considering Hagley Oval for your upcoming wedding. This truly unique venue is nestled in the heart of Hagley Park, one of the most iconic locations in Christchurch.

Overlooking the oval through floor to ceiling glass, this modern, state of the art venue has spectacular views and a beautiful backdrop for your wedding day.

This special venue is an oasis in the heart of the city, enjoy as it is or feel free to add your personal touches to make it your own.

A Vbase wedding in the Hagley Oval Pavilion offers:

- Function Lounge accommodating up to 180 people for a sit-down function or 260 people for a stand-up event
- A park location in the centre of town
- Full day hire of the function lounge
- Dedicated Vbase Event Planner to organise all your wedding venue arrangements



Venue Rental

Function lounge fee \$2,000

Venue hire includes:

- Exclusive hire of Function Lounge from 8am to midnight
- Round or rectangular tables and black function chairs
- Glassware, crockery and cutlery as required by the menu selections
- Floor plan set up to suit your requirements
- Crisp white linen tablecloths and napkins
- Cake table and knife
- Gift table
- Buffet tables if required
- Small portable PA System suitable for speeches
- Staffing (as determined by Vbase)
- Dedicated Vbase Event Planner prior to your event and Operations staff throughout your event
- Free parking and Wi-Fi

Additional charges

Charges are additional for the following:

- Dance floor
- Technical equipment as required
- Security personal



Planning your day

It's all about choice...

Menu packages

For a simple option choose one of our packages that have been put together from the most popular items.

If you would like something a little more tailored please see our Selection Range listed after the packages.

Wedding suppliers

Contact us for suggestions of the perfect suppliers to complete your wedding vision.

The finer details

A 14-day pencil booking can be placed on your preferred date if requested, but to confirm your booking a 50% venue rental deposit is payable (this will be deducted from your final account). 30 days prior to your event 100% of all known charges is payable.

All prices are quoted in NZD and exclusive of GST.

If you would like to make further enquiries please contact Lucy Direen on 03 339 5448 or lucy.direen@vbase.co.nz



Menu Packages

Canapés

These packages are based on one hour of catering for a minimum of 30 guests.

CLASSIC

FROM THE GARDEN

Cauliflower, parmesan, gruyere and watercress arancini with wild onion aioli [V](#) [GF](#)

FROM THE COAST

Salt and pepper calamari with fennel seed and lemon remoulade

Smoked salmon blini sandwich with lemon and dill crème fraîche

LOCAL CHICKEN

Chipotle fried chicken with green chilli verde [GF](#)

Bang Bang chicken tart with soy chicken, chilli, peanuts, coriander and spring onion

FROM THE PLAINS

Seared plains beef on rye with horseradish aioli and cornichons

23.00 per person

BOUTIQUE

FROM THE PLAINS

Seared venison with kimchi puree and seasoned rice
Sticky beef short rib wonton with XO chilli soy

FROM THE COAST

White miso salmon & prawn cake with panko crumbs and fire water

Oyster farmers choice oyster with red wine shallot vinegar and lemon cheeks [GF](#)

LOCAL CHICKEN

Peking duck pancake with pickled cucumber and hoi sin sauce

FROM THE GARDEN

Wild mushroom, goats curd and walnut tart [V](#)

29.00 per person

PARTY

FROM THE PLAINS

Sticky beef short rib wonton with XO chilli soy

FROM THE COAST

Tempura prawns with nahm jhim, fried chilli and lime

LOCAL CHICKEN

Fired cracker chicken and pistachio kofta with preserved lemon yoghurt and dukkah

FROM THE GARDEN

Jalapeno and queso croquettes with chipotle salsa [V](#)

BOWL DISHES

Sustainable blue cod tacos with green slaw, chipotle aioli and lime

24 hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli [GF](#)

36.00 per person

Platter menus

81 Jack Hinton Drive, Addington, PO Box 13144, Christchurch 8041, New Zealand, info@vbase.co.nz, +64 3 339 3599, vbase.co.nz

HORNCastle ARENA HAGLEY OVAL CHRISTCHURCH TOWN HALL AIR FORCE MUSEUM AMI STADIUM

vbase



Menu Packages

For a more casual pre-dinner experience or as an entrée, choose a platter. The platters are priced per person and made to the required number of guests. Minimum number of 30 guests apply.

ARTISAN BREADS AND DIPS

DIPS

Hummus with zatar and black olives, smoked ricotta, chilli and thyme marinated olives [V](#) [GF](#)

BREAD

Caraway rye loaf and sliced ciabatta [V](#)

8.00 per person

LOCAL PLATTER

FROM THE GARDEN

Chilli and thyme marinated olives, smoked ricotta, rosemary feta, [V](#) [GF](#)

FROM THE PLAINS

Salami, smoked ham and chorizo [GF](#)

BREAD

Caraway rye loaf and sliced ciabatta [V](#)

15.00 per person

SALMON BLINI

FROM THE COAST

Native beech smoked sea run salmon with dill, chives, capers, lemon and pickled red onions

FROM THE PROVIDOR

Blini, pumpnickel and crème fraiche

21.00 per person



Menu Packages

Full Menus

While you focus on the focus on the dress, the flowers and the band we've got you sorted with our dinner packages. Minimum number of 30 guests apply.

THREE COURSE DINNER

TO THE TABLE

Artisan bread rolls with salted New Zealand butter [V](#)

ENTREE

Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads

MAIN

"Spring Chicken" Chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive [GF](#)

Alternating with

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings [GF](#)

SIDES

Local greens with wakame salt and hazelnut butter [V](#) [GF](#)

DESSERT

Dark chocolate tarte with honeycomb, black berry coulis and chocolate soil [V](#)

A selection of specialty teas and freshly ground plunger coffee

68.50 per person

BOUTIQUE DINNER MENU

TO THE TABLE

Artisan bread rolls with salted New Zealand Butter [V](#)

ENTREE

Soy cured smoked salmon with green chilli bavaois, nahm jhm, cucumber green mango and soft herbs [GF](#)

MAIN

Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, burnt leeks, smoked carrots, jus and wild onion oil [GF](#)

Alternating with

Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs [GF](#)

SIDES

Local greens with wakame salt and hazelnut butter [V](#) [GF](#)

DESSERT

White chocolate cheesecake with sour berries and praline [V](#)

A selection of specialty teas and freshly ground plunger coffee

72.00 per person

LUXE DINNER MENU

TO THE TABLE

Artisan bread rolls with salted New Zealand Butter [V](#)

ENTREE

Hoi sin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee [GF](#)

MAIN

Wakanui Blue beef fillet with confit pearl onion, jerusalem artichoke puree and jus [GF](#)

Alternating with

Kai Moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti [GF](#)

SIDES

Local greens with wakame salt and hazelnut butter [V](#) [GF](#)

DESSERT

Rata honey & coconut cake with lychee, salted coconut mascarpone and puffed rice praline [V](#) [GF](#)

CHEESE

Triple cream brie, Mongers selection blue, rosemary feta and aged cheddar [V](#)

Lavosh, water crackers and fig loaf & fruit gel

85.00 per person

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HORNCastle ARENA HAGLEY OVAL CHRISTCHURCH TOWN HALL AIR FORCE MUSEUM AMI STADIUM

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Menu Packages

SHARING STYLE

Served on platters in the middle of each table

ARTISAN BREAD

Pretzel rolls, free for olive loaf and rye with smoked butter and extra virgin olive oil [V](#)

MAIN COURSE

Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs [GF](#)

Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion [GF](#)

Spiced chicken with pearl couscous salsa, smokey eggplant puree and pickled red onion & currant salad [GF](#)

SIDES

Soft leaves with green beans, peas, radishes, cucumber, red onion and white balsamic dressing [V GF](#)

Roasted gourmet potatoes with garlic, pink salt and chives [V GF](#)

DESSERT PETIT FOURS

Petit lemon meringue pies [V](#)

Coconut and white chocolate truffles [V](#)

Petit classic chocolate tarts [V](#)

60.00 per person

LUXE BUFFET

Served with a selection of artisan bread [V](#)

SALADS

Orecchiette pasta salad with pine nuts, lardons, kale, peas, shaved parmesan and feta

Shaved savoy cabbage with parmesan, cucumber, chilli, carrot ribbons and white balsamic [V GF](#)

MAINS

Roasted salmon fillet with smoked tomato salsa and lemon [GF](#)

BBQ beef sirloin with chimichurri, pickled red onions and grilled pearl onions [GF](#)

SIDES

Roasted red russet potatoes with garlic oil and chives [V GF](#)

Pumpkin risotto with pumpkin seeds and dehydrated olives [V GF](#)

CARVERY

Manuka glazed studded ham [GF](#)

CONDIMENTS

Horseradish aioli, traditional mustard selection [V GF](#)

PETIT FOUR DESSERT BUFFET

Dark chocolate tart with milk chocolate soil and dehydrated berries [V](#)

Salted caramel pear and pecan pie [V](#)

A selection of specialty teas and freshly ground plunger coffee

65.00 per person

If you think your guests may need a morsel later in the evening. Choose a couple of items from our supper menu. These are priced per item.

SUPPER

PER ITEM

| | |
|----------------------------------------------------------------------|------|
| Mini beef and smoked cheddar burgers..... | 6.00 |
| Chicken and pistachio sausage rolls with green tomato relish..... | 3.50 |
| Mince and cheese pies with tomato relish | 3.00 |
| Quinoa and chickpea falafel with smoked yoghurt V GF | 3.00 |
| Spring rolls with sweet chilli | 3.00 |



Selection Range

Welcome to the selection range. This is where you choose and create your own menu the way you want it. Minimum number of 30 guests apply.

Canapes

At least four canapes are needed per hour of service. For each additional half hour, add two canapes.

FROM THE GARDEN PER ITEM

| | |
|--------------------------------------------------------------------------------|------|
| Jalapeno and queso croquettes with chipotle salsa V | 3.40 |
| Spring rolls with nahm jihm and spicy salt V | 3.40 |
| Truffle mac n cheese croquette with truffle aioli | 3.50 |
| Organic butternut arancini with roast garlic cream V | 3.80 |
| Cauliflower, parmesan, gruyere and watercress arancini with wild onion aioli V | 3.90 |
| Smoked eggplant, tofu and red curry wonton with tamari vinegar V | 4.30 |
| Wild mushroom, goats curd and walnut tart V | 4.80 |

FROM THE COAST PER ITEM

| | |
|---------------------------------------------------------------------------------------------------|------|
| Salt and pepper calamari with fennel seed and lemon remoulade GF | 3.40 |
| Tempura prawns with nahm jihm, fried chilli and lime | 4.20 |
| "Kai Moana" wontons - smoked fish, mussels and pipis with Kaitia Fire mayonnaise and lemon cheeks | 4.40 |

| | |
|--------------------------------------------------------------------------------|------|
| Smoked salmon blini sandwich with lemon and dill crème fraiche | 5.00 |
| White miso salmon & prawn cake with panko crumbs and fire water | 5.00 |
| Oyster farmers choice oyster with red wine shallot vinegar and lemon cheeks GF | 5.30 |
| Soda batter sustainable blue cod slider with rough cut tartare and watercress | 6.00 |

LOCAL CHICKEN PER ITEM

| | |
|--------------------------------------------------------------------------------------|------|
| Chipotle fried chicken with green chilli verde GF | 3.40 |
| Fire cracker chicken and pistachio kofta with preserved lemon yoghurt and dukkah GF | 3.50 |
| Lemongrass chicken dumpling with sesame, spring onion and chilli XO mayonnaise | 3.60 |
| Bang Bang chicken tart with soy chicken, chilli, peanuts, coriander and spring onion | 5.00 |
| Duck confit tarts with parfait, sour apple and cinnamon salt | 5.30 |

| | |
|-------------------------------------------------------------|------|
| Peking duck pancake with pickled cucumber and hoi sin sauce | 5.40 |
| Mini chicken slider with chipotle aioli, slaw and jalapenos | 5.50 |

FROM THE PLAINS PER ITEM

| | |
|--------------------------------------------------------------------------------|------|
| Pork and chive dumpling with ginger, spring onion, black vinegar and soy salsa | 3.30 |
| Petit beef and ale pies with tomato relish | 3.30 |
| Seared plains beef on rye with horseradish aioli and cornichons | 3.30 |
| Sticky beef short rib wonton with XO chilli soy | 4.40 |
| Seared plains beef with goat cheese puree and dehydrated olive | 4.50 |
| Seared venison with kimchi puree and seasoned rice GF | 5.00 |
| Ashburton beef slider with pretzel rolls, truffle aioli, onion jam and gruyere | 5.50 |



Selection Range

Other choices

BOWL MENUS

Bowl dishes are plated in bio degradable sugarcane bowls and passed around the guests. Two bowls per person equals a small meal and three a large meal.

Sustainable blue cod tacos with green slaw, chipotle aioli and lime 9.00

Bang Bang chicken salad with chilli, cucumber, caramel peanuts and crispy bits GF 9.00

Local chicken tagine with green olives, dates, apple, ras el hanout and pearl couscous GF 11.00

24 hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli GF 11.00

Soy cured smoked salmon with green mango salad, nahm jihm and soft herbs GF 13.00

Green pea risotto with hazelnut, feta, black olive and wild roquette V GF 9.00

Rendang beef cheek curry with coconut, jasmine rice and kaffir lime and cucumber salad GF 11.00



Selection Range

Dinner menu

The base package for dinner mains is \$6.50 per person. This includes artisan bread rolls, local butter, side bowls of steamed seasonal vegetables and soft leaf salad with white balsamic vinegar. This base package must be included with all plated mains.

AMUSE

| COLD SET TO THE TABLE | PER PERSON |
|-----------------------------------------------------------------------------------|------------|
| Cold smoked scallop sashimi with wasabi crème and sake pearls GF | 10.00 |
| Flamed long line tuna with radish “raw, pickled and cooked” GF | 10.00 |
| Duck confit rilette with cornichons, soft herbs, brioche toast and parfait | 10.00 |
| Sustainable scampi ceviche with citrus, caviar and coastal herbs GF | 11.00 |
| Pickled heirloom carrot, hay ash, chevre, burnt carrot puree and miso V GF | 8.00 |

ENTRÉE

| GRAIN AND GRASS FED | PER PERSON |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 24 Hour smoked pork, deep fried, green chilli verde, young peanuts, spring onion and chilli GF | 19.00 |
| Wood fired Canterbury lamb rump with smoked eggplant puree, fattoush salsa, green olives and flat breads | 21.00 |
| Sous vide beef sirloin with horseradish remoulade, radish, edamame, dehydrated olives and pickle | 22.00 |
| Salted Ashburton beef with charred carrot, wild onion oil, caraway toast, pine nut “risotto”, wild watercress and chimichurri aioli GF | 23.00 |

| LOCAL CHICKEN | PER PERSON |
|---------------------------------------------------------------------------------------------------------------|------------|
| Chicken “Souvlaki” with green olive hummus, pearl couscous tabbouleh, smoked yoghurt and soft herbs GF | 19.00 |
| Confit chicken with crackling, green pea salsa, hazelnuts, cucumber, artichoke aioli, wild sorrel oil and rye | 20.00 |
| Chicken parfait with sour baby pear, cinnamon salt, pedro ximenez gel and brioche toast | 22.00 |
| Hoi sin roasted duck breast with chilli, sesame, pickled cucumber, spring onions, wonton and lychee GF | 24.00 |

| FROM THE COAST | PER PERSON |
|-------------------------------------------------------------------------------------------------------------|------------|
| Tanqueray Gin & juniper cured salmon, confit prawns, citrus, pickles, aromatics, mascarpone and rye toast | 21.00 |
| Soy cured smoked salmon with green chilli bavaois, nahm jihm, cucumber green mango and soft herbs GF | 23.00 |
| “Fish & Chips” Sustainable soda battered blue cod with skordalia, pink fir chips, lemon and remoulade | 23.00 |
| Smoked XL scallops salad with pancetta, preserved lemon mascarpone, peas and tendrils GF | 23.50 |

| VEGETARIAN | PER PERSON |
|-------------------------------------------------------------------------------------------------------|------------|
| Wild mushroom risotto with pine nuts, pine oil and sheeps cheese V GF | 17.00 |
| “Cauliflower Cheese” gnocchi with over the moon goats cheese and botanic herbs V | 14.80 |
| White onion, leek, feta and artichoke pithivier with wild watercress, hazelnuts and currants V | 17.00 |
| Goat cheese and baby beetroot salad with cele | |



Selection Range

MAINS

LOCAL CHICKEN PER PERSON

| | |
|---------------------------------------------------------------------------------------------------------------------------|-------|
| Chicken breast with pommes puree, white truffle jus, wild roquette, radish, hazelnuts and olive GF | 28.00 |
| Spiced chicken with pearl couscous salsa, smokey eggplant puree and pickled red onion & currant salad | 28.50 |
| Roasted chicken breast with chicken crackling, parsnip and macadamia skordalia, smoked carrots, jus and wild onion oil GF | 33.00 |
| Crispy Duck confit with red curry sauce, coconut crème, lychee, kaffir lime, cucumber and wild rice GF | 35.50 |

GRAIN AND GRASS FED PER PERSON

| | |
|----------------------------------------------------------------------------------------------------------------|-------|
| Slow cooked beef cheek with parsnip and agria puree, jus, malted grains and gremolata | 27.00 |
| Smoked lamb rump with pumpkin risotto, dehydrated olives, salsa verde, radish and soft herbs GF | 29.50 |
| Canterbury beef porterhouse with rosti potatoes, bacon, jus, wild watercress and onion rings | 32.00 |
| Confit lamb shoulder with lamb rack, chevre puree, malted grains, roast pearl onion, jus and wild onion oil GF | 38.00 |
| Wakanui Blue Beef fillet with confit pearl onion, | |

FROM THE COAST PER PERSON

| | |
|----------------------------------------------------------------------------------------------------------|-------|
| Crispy skin salmon with cauliflower skordalia, green pea panzanella, sorrel oil, lemon and soft herbs GF | 30.00 |
| Sustainable deep sea fish [market selection] with parmesan and agria rosti and green onion verde GF | 33.50 |
| Hot smoked salmon with green mango sam tam, red nahm jihm and wild rice GF | 37.00 |
| Kai Moana with smoked fish, mussels, scallops, prawns, saffron broth and fennel rosti GF | 38.00 |

VEGETARIAN PER PERSON

| | |
|-------------------------------------------------------------------------------------------------------------------|-------|
| Cauliflower, parmesan, gruyere and watercress croquettes with buffalo mozzarella, olive and soft herbs V | 19.00 |
| Green pea risotto with hazelnut, feta, black olive and wild roquette V GF | 21.00 |
| Roast vegetable stack with salsa verde and dehydrated olives V GF | 21.00 |
| Tarte fine with white onion puree, grilled zucchini, candied cherry tomatoes, goat cheese and dehydrated olives V | 24.00 |



Selection Range

DESSERT

| PLATED DESSERT | PER PERSON |
|--------------------------------------------------------------------------------------------|------------|
| Lemon tart with salted meringue, mascarpone cream, berries and raspberry powder V | 14.00 |
| Dark chocolate tarte with honeycomb, black berry coulis and chocolate soil V | 14.00 |
| White chocolate cheesecake with sour berries and praline V | 14.00 |
| Rata honey & coconut cake with lychee, salted coconut mascarpone and puffed rice praline V | 14.00 |
| Coconut panna cotta with pineapple and lychee salsa and toasted coconut V GF | 14.00 |

| PETIT FOUR | PER PERSON |
|-----------------------------------------------------------------------|------------|
| Salted coconut, fig and pistachio truffles V | 3.50 |
| Oh la la macaroons V | 4.50 |
| Classic lemon meringue pie V | 4.50 |
| Blackboy peach tart with rosewater meringue and sour cherry V | 4.50 |
| Dark chocolate tart with milk chocolate soil and dehydrated berries V | 4.50 |
| Salted caramel pear and pecan pie V | 4.50 |
| Petit orange blossom and cardamon friand with thyme crème V | 4.50 |

| DESSERT CANAPÉS | PER PERSON |
|-----------------------------------------------------------------------|------------|
| Salted coconut, fig and pistachio truffles V | 3.00 |
| Oh la la macaroons V | 4.00 |
| Classic lemon meringue pie V | 4.00 |
| Blackboy peach tart with rosewater meringue and sour cherry V | 4.40 |
| Dark chocolate tart with milk chocolate soil and dehydrated berries V | 4.40 |
| Salted caramel pear and pecan pie V | 4.40 |
| Petit orange blossom and cardamon friand with thyme crème V GF | 4.40 |

| WEDDING CAKES | PER PERSON |
|----------------------------------------------------------------------------------------------|------------|
| Wedding cake cut and served to the table on platters or as a pass around canapé option | 2.00 |
| Wedding cake cut and plated, served with blackberry compote and crème chantilly | 5.00 |

| ADDITIONAL OPTIONS | PER PERSON |
|--------------------------|------------|
| Alternate served entrée | 2.00 |
| Choice of entrée | 5.50 |
| Alternate served main | 4.00 |
| Choice of main | 8.50 |
| Alternate served dessert | 2.50 |
| Choice of dessert | 6.50 |



Selection Range

Cheese

CHEESE SELECTION ITEMS

Choose at least two cheeses from here. Cheese served with dehydrated pear, quince paste, fig and walnut loaf and water crackers.

2 Cheeses 10.00 per person,

3 Cheeses 14.00 per person,

4 Cheeses 17.00 per person

SOFT CHEESES

Puhoi Triple Cream Brie [V](#)

Puhoi Mahurangi Brie [V](#)

Puhoi Camembert Log [V](#)

Kaipara Washed Rind [V](#)

Blue

Puhoi Matkana Soft Blue [V](#)

Puhoi Pakiriibea Crumbly Blue [V](#)

HARD CHEESES

Puhoi Smokey Cheddar [V](#)

Windy Peak Gouda [V](#)

Puhoi Aged cheddar [V](#)

CHEF'S SELECTION CHEESE PLATE

Triple cream brie, Mongers selection blue, rosemary feta and aged cheddar [V](#)

Lavosh, water crackers and fig loaf

Fruit gel

14.00 per person



Selection Range

Food bars

For a bit of theatre add a station or two to your event. Minimum number of 50 guests apply.

OYSTER STATION

A selection of local oysters, freshly shucked onto ice

Condiments of red wine shallot vinegar, nahm jihm, soy sesame, fennel salt, chilli salt, lemons and limes [GF](#)

17.00 per person

LOCAL PRODUCE STATION

A selection of local produce will be presented as a large antipasto style approach station

Prosciutto, local cured olives, local olive oil, Hanmer truffle aioli, grissini

Selection of New Zealand cheeses with quince paste, pickles and lavosh bread

A selection of local vegetables served raw, pickled and cooked with smoked yoghurt and aioli

Artisan bread selection

21.00 per person

SMOKED AKAROA SALMON BLINI STATIONS

Freshly made blini with sliced smoked salmon and traditional condiments

Condiments include crème fraiche, smoked salmon roe, sauce gribiche

21.00 per person

CHEF'S SELECTION CHEESE STATION

Triple cream brie, Mongers selection blue, rosemary feta and aged cheddar [V](#)

Lavosh, water crackers and fig loaf

Fruit gel

18.00 per person

MANUKA SMOKED HAM

Glazed, smoked and studded ham carved in the room

Served with dusted bap rolls, aioli, dijon and wholegrain

15.00 per person



Glossary

Arancini Fried rice balls coated with breadcrumbs

Beignet A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

Beurre Blanc butter and wine sauce

Blini A small pancake made with yeast and buckwheat flour

Boulangere Sliced oven baked potatoes with rosemary

Chat Baby potatoes

Chevre Goats milk cheese

Colcannon Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

Cornichons Small pickled cucumbers or gherkins

Crème Fraiche Soured cream containing about 28% butterfat

Empanada Latin American pastries filled with either seafood, meat, cheese or vegetables.

Fattoush Bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Fine Delicate

Fricassee Meat or chicken pieces in thick white sauce

Grana Hard Mature cheese from Italy

Griottine A type of Morello cherry steeped in liqueur

Grissini Pencil sized sticks of crisp, dry bread

Jus gras Lightly reduced stock

Labne Greek Yogurt which has been strained in a cloth to remove the whey

Lardons Small pieces of fat used to add a rich salty flavor to foods.

Mushrooms a la Grecque Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

Nahn jihm Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

Pecorino Italian sheep's cheese

Pedro ximineza Name of a white grape variety grown in certain parts of Spain and used in sherry

Pois a la Françoise's Onions, bacon, lettuce and fresh peas cooked in butter

Pommes Potatoes

Remoulade Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley

Romano Sharp tasting Italian cheese similar to Parmesan

Sauternes French sweet wine

Sous vide Food cooked in sealed airtight plastic bags in a water bath for a long time

Sui mai Chinese dumplings

Vierge French sauce made from olive oil, lemon juice, chopped tomato and basil

Vichyssoise Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

Wafu Japanese vinaigrette Wambok Chinese cabbage
Yuzu Japanese citrus fruit