

DINNER MENU

Finding New Zealand's Scientific Heritage Conference

Monday 23rd November 2015

Royal Society New Zealand

Drinks and canapes served from 18:30

Main Course

Oven baked market fish with smoked kedgeriee croquette
and crayfish bisque

OR

Angus beef fillet on lyonnaise potatoes with braised
saffron eschallots and black garlic butter

All mains served with seasonal fresh vegetables

Vegetarian special of the day

Dessert

The Great Experiment – lemon and ginger poached
rhubarb with berry emulsion pipette, meringue mess and
Whittaker's chocolate elements

Afters

Freshly brewed Burton's coffee and a selection of Dilmah
teas

Chocolate salami spiked with Patron xo, cranberries and
toasted pistachio

Drinks supplied by Regional Wines

Finding New Zealand's Scientific Heritage
23-24 November 2015, Victoria University of Wellington

