

ENTREE

A TRIO OF COLD HORS D'OEUVRES ON TOASTED FRENCH STICKS

ROAST BEEF, ROCKET, SPICY HORSERADISH CREAM
SMOKED SALMON, CAPER CREAM CHEESE, DILL
CARAMELISED ONION WITH FETA CRUMBLES

MAIN

CHOOSE TWO ITEMS ONLY FOR ALTERNATE SERVICE

ROAST TURKEY

Apricot stuffing, roast potato, pumpkin, green beans, cranberry sauce and gravy

STUFFED CHICKEN BREAST *GF on request*

Marinated in lemon, garlic and fresh basil. Stuffed with sundried tomatoes, olives, bocconcini and baby spinach.
Char-grilled, topped with Napoli sauce and served with mash and green beans

SALMON FILLET *GF on request*

Grilled and served with caper butter sauce, mash and green beans

LAMB CUTLETS WITH TARRAGON MUSTARD

Three points of seasoned lamb cutlets on a bed of paprika roasted pumpkin and raisin cous cous served with tarragon mustard

MAINS SERVED WITH ROCKET AND PARMESAN SALAD

DESSERT

CHOOSE TWO ITEMS ONLY FOR ALTERNATE SERVICE

RASPBERRY MERINGUE

Filled with fresh whipped cream, mixed berries and toasted almonds

CREAM FILLED PROFITEROLES

With warm chocolate sauce

NUTELLA CHEESECAKE

House made with fresh whipped cream

ENTRÉE & MAIN	\$40.00
ENTRÉE, MAIN & DESSERT	\$48.00
MAIN & DESSERT	\$38.00

Dietary requirements catered for - **Please enquire**
Menu suitable for 20 guests or more. Must be pre-ordered and pre-paid