



Three Course Banqueting Menu 2019-2020

Please create your set menu with one selection from each course

Starters

Golden cross goat's cheese and almond croquette, green bean, fig, baby chard, pine nut salad (v)

Beetroot and orange cured salmon, fennel, apple and dill salad, crisp rye bread

Smoked Chicken and ham presse, avocado puree, rocket, pickled shallot

Spicy crispy kung poa cauliflower, lightly pickled red cabbage and carrot (vgn)

Smoked Ham hock bon bon, pea puree, crisp endive lettuce

Mains

Lamb rump, potato fondant, onion puree, roasted broccoli, anchovy dressing

Honey roasted duck, fricassee of mushroom, apricot, peas and almond

Braised beef short rib, parsley mash, salt baked carrot, red wine reduction

Roasted Pollock, chorizo and chickpea stew, crispy kale

Crispy beetroot polenta, goat's cheese bon bon, charred broccoli, horseradish and parsley sauce
(v)

Portabella mushroom, parmentier potato, sautéed greens, smoky garlic sauce (vgn)

Desserts

Pear and chocolate, poached pear, chocolate brownie, vanilla yoghurt, salted caramel (vgn)

Apple tart tatin, served warm with vanilla ice cream (vgn)

Dark chocolate and hazelnut tart, salted caramel ice cream, berry coulis, praline

Madagascan vanilla panna cotta, pineapple and ginger salsa, pineapple crisp

Tea and Coffee

Filtered Coffee, Tea and Chocolate Mints
(a selection of herbal teas available)

*We understand that food allergies can present a serious concern for some of our clients.
If you would like information on the allergen content of our foods, we are happy to
provide this in more detail on request.*