



The Menu

DINNER

Your choice of **one** of the following:

Moroccan lamb, chickpea and dried fruit tagine with cous cous, coriander, mint and parsley salad

Slow braised Greek lamb shoulder, roast potatoes, tabouli and pita, beetroot hummus and yoghurt

Fragrant South Indian chicken and vegetable curry with raita, saffron rice and paratha bread (GF)

prosciutto wrapped chicken supreme with truffle and pecorino mash special house made pumpkin vegan risotto

Leek, dill, fish and prawn pie topped with creamy gratin mash served with salad or broccoli, beans, cherry tomatoes, spinach and toasted almonds

Coq Au Vin with dauphinoise potatoes and a delicious fresh green salad

Vegetarian moussaka with cauliflower, black rice and pomegranate salad (v)



OR

Traditional shepherds pie served with green beans (GF)

Asian style BBQ char sui pork with special fried rice and sauteed Asian greens (GF)

Beef rendang, coconut rice and roti bread (GF)

Satay skewers, cucumber salad and noodle and vegetable stir fry (GF)

stuffed red peppers with mince, rice, tomato and fresh herbs (GF)

beef bourguignon, mushrooms, shallots, bacon, red wine with creamy mash and peas (GF)

Roast pork, crackling and apple sauce with roast potatoes, cauliflower graté and beans (GF)

Veal osso bucco with saffron and pea risotto with spring vegetables

DESSERT

Your choice of **one** of the following:

Apple and rhubarb crumble
flourless orange and almond cake with caramelised orange
segments and cream
Chocolate mousse with berry coulis and cream
Pear frangipani tart with caramael ice cream
chilled lemon cheesecake with lemon curd and raspberry sorbet
Chocolate and almond brownie with cream and raspberry coulis
Sticky toffee date pudding with butterscotch sauce and vanilla
bean ice cream
Espresso and chocolate tiramisu
Variety of filled Italian donuts
lemon curd| nutella| peanut butter and pretzel
strawberries and cream

DESSERT TABLE

Espresso Tiramisu, Mascarpone, Cocoa and Chocolate, poached
pear with cinnamon, coconut yoghurt, nut praline, sticky date
pudding with butterscotch sauce and double cream

Most dishes can be modified to suit dietary requirements.

**Please advise of dietary requirements
two weeks prior to event.**