

# Three Course Set Menu

## ENTREE

A GRAZING TABLE

FRESH COLD, CUT MEATS, HARD AND SOFT CHEESES, DIPS, CROSTINI AND MARINATED OLIVES

## MAIN

YOUR CHOICE OF:

ROAST PORK SHOULDER WITH CRACKLING

BAKED POTATOES, CAULIFLOWER GRATIN, SAUTEED FRENCH BEANS AND FETA FINISHED WITH A DOLLOP OF APPLE SAUCE

OR

SLOW ROASTED ROSEMARY, LEMON AND GARLIC SUCCULENT LAMB, BAKED CHAT POTATOES, TABOULI, BEETROOT HUMMUS, GRILLED FLATBREAD AND GREEK SALAD

OR

PROSCIUTTO WRAPPED CHICKEN BREAST, STUFFED WITH SUNDRIED TOMATO AND MOZZARELLA, POTATO, TRUFFLE, PECORINO MASH AND SAUTEED GREENS

OR

VEGETARIAN

HONEY GLAZED PUMPKIN RISOTTO, SAGE, GOATS CHEESE, SPINACH & PINE NUTS

## DESSERT

POACHED SUMMER PEAR, COCONUT YOGURT, NUT PRALINE AND MOSCATO SYRUP

OR

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE AND DOUBLE CREAM

OR

ESPRESSO TIRAMISU, MASCARPONE, COCOA AND GRATED CHOCOLATE