



The Menu

LUNCH

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

SOUP

Tuscan style minestrone of white beans, vegetables, tomatoes ,
Parmesan and herbs

Thai pumpkin, coconut, lemongrass, red lentil and coriander

Rustic ham hock, split green pea and white bean

Thick lamb shoulder, pearl barley and vegetable

Asian style chicken, vegetable, noodle and dumplings

All soups accompanied by grilled Turkish toast

OR

FRESHLY BAKED HOME MADE GOODS

Beef, mushroom and red wine pie

Chicken and leek pie

Pork and beef sausage roll

Thai Chicken, lemongrass and coriander sausage roll

Polenta roast vegetable and whipped feta tart

All meals accompanied by a garden salad.



OR

MORE DELICIOUSNESS

Pork and beef bolognese lasagne

Grilled vegetable tomato and basil lasagne
served with a garden salad

Chicken cacciatore with penne pasta

Jumbo meatballs with buttery mash

Roast pumpkin, spinach and feta risotto

Fragrant south indian chicken curry with rice raita

Potato, eggplant, bean curry with rice and raita

Twice baked whole jacket potatoes with condiments.

Cajun Chicken| Avocado Salsa| Bacon| herbs and
Spring Onions| Cheese| Sour Cream



DINNER

Mustard crusted roast black Angus porterhouse with hasselback potatoes, honey glazed pumpkin, roasted parsnip, peas and gravy

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

Hearty slow cooked beef and vegetable casserole, creamy mash and green beans

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

Prosciutto wrapped chicken supreme, stuffed with ricotta, served with creamy mash and feta and almond topped with green beans

Prawn, fish, leek and dill pie topped with creamy mash with garden salad

Vegetarian lasagna of grilled pumpkin, eggplant and zucchini, tomato sauce, bechamel and parmesan served with pear, parmesan and rocket salad



DESSERT

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

Apple and rhubarb crumble with double cream

Flourless orange and almond cake with
caramelised orange segments and cream

Pear frangipane tart with vanilla bean ice cream

Baked lemon cheesecake with lemon curd and double cream

Sticky date pudding with caramel sauce and
vanilla bean ice cream

Espresso and chocolate tiramisu

Flourless chocolate ganache cake with berry coulis and double
cream

OR

CHOOSE THE DESSERT TABLE

... leave it to us!

Most dishes can be modified to suit dietary requirements.

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