Menu Options

Set Menu 1

Entrée (Pick one)

- Thai Pumpkin Soup
- Leek & Potato Soup
- Broccoli and Blue Cheese Soup
- Chicken and Corn Chowder
- Smoked Ham, Thyme & Green Pea
- Roasted Mediterranean Vegetables

Served with fresh bread roll & butter.

Main (Pick one)

- Tuscan Chicken Supreme with Leek & Fresh Herb Risotto Cake, Grilled Asparagus, Smoked Tomato Salsa
- Slow Roasted Lion of Beef with Rosemary Potato, Seasonal Vegetables, Roasting Jus
- Pork Loin Stuffed with Figs and Apricot, Roast Potato, Buttered Beans, Cider Jus
- 8-Hour Slow Cooked Beef Cheeks in Pedro Ximenes, Dauphinoise Potato, Broccoli Florets, Crispy Leek

Dessert (Pick one)

- Apple Strudel with Warm Custard
- Sticky Date Pudding with Butterscotch Sauce
- Black Forest Cake with Vanilla Cream, Berry Coulis
- Mango & Lemon Cheesecake with Vanilla Cream, Mango Coulis
- Chocolate Mud Cake with Vanilla Cream, Fresh Strawberry

Set Menu 2

Entrée (Pick any 2, alternate serve)

- Pressed Ham Hock Terrine with Charred Pineapple, Pineapple Jelly, Parmesan, Crispy Quail Eggs, Micro Herb
- Hot Smoked Atlantic Salmon Rosette with Zucchini and Corn Fritters, Chive Crème Fraîche, Dill
- Twice Cooked Pork Belly with Apple Purée, Beetroot Jelly, Crispy Sage, Citrus & Star Anise Glaze
- Creamy Chicken and Porcini Mushroom in Filo Pastry with Red Pepper Coulis
- Crispy Duck Spring Roll with Plum Dipping Sauce, Cucumber & Spring Onion

- Caramelized Onion, Pumpkin, and Goat's Cheese Tart with Rocket, Pecorino, Balsamic Glaze

Main (Pick one)

- Tuscan Chicken Supreme with Leek & Fresh Herb Risotto Cake, Grilled Asparagus, Smoked Tomato Salsa
- Slow Roasted Lion of Beef with Rosemary Potato, Seasonal Vegetables, Roasting Jus
- Pork Loin Stuffed with Figs and Apricot, Roast Potato, Buttered Beans, Cider Jus
- Confit Duck Leg with Sweet Potato Galette, Baby Vegetables Wrapped in Bacon, Madeira & Morello Cherry Sauce
- 8-Hour Slow Cooked Beef Cheeks in Pedro Ximenes, Lyonnaise Potato, Broccoli Florets, Crispy Leek
- Milk Poached Atlantic Cod with Fingerling Potato, Orange Braised Vegetables, Lemon Caper Butter

Dessert (Pick one)

- Apple Strudel with Warm Custard
- Sticky Date Pudding with Butterscotch Sauce
- Black Forest Cake with Chantilly Cream, Berry Coulis
- Mango & Lemon Cheesecake with Chantilly Cream, Mango Coulis
- Chocolate Mud Cake with Vanilla Cream, Fresh Strawberry

Complimentary self-serving tea and coffee.

Set Menu 3

Entrée (Pick one)

- Thai Pumpkin Soup
- Leek & Potato Soup
- Broccoli and Blue Cheese Soup
- Pressed Ham Hock Terrine with Charred Pineapple, Pineapple Jelly, Parmesan, Crispy Quail Eggs, Micro Herb
- Hot Smoked Atlantic Salmon Rosette with Zucchini and Corn Fritters, Chive Crème Fraîche, Dill
- Twice Cooked Pork Belly with Apple Purée, Beetroot Jelly, Crispy Sage
- Silan Poached Exmouth Prawns with Mango, Avocado, Verjuice, Petite Herb
- Creamy Chicken and Porcini Mushroom in Filo Pastry with Red Pepper Coulis
- Crispy Duck Spring Roll with Plum Dipping Sauce, Cucumber & Spring Onion

Main (Pick any 2, alternate serve)

- Tuscan Chicken Supreme with Leek & Fresh Herb Risotto Cake, Smoked Tomato Salsa
- Spinach and Ricotta Stuffed Chicken Roulade with Dauphinoise Potato, Baby Vegetables, Smoked Gouda Sauce

- Slow Roasted Lion of Beef with Rosemary Potato, Herb & Garlic Roasted Root Vegetables, Roasting Jus
- Pork Loin Stuffed with Figs and Apricot, Roast Potato, Buttered Beans, Cider Jus
- Confit Duck Leg with Sweet Potato Galette, Baby Vegetables Wrapped in Bacon, Madeira & Morello Cherry Sauce
- Slow Braised Lamb Scotch Fillet with Pommes Anna, Seasonal Vegetables, Redcurrant Jus
- Confit Pork Belly with Pumpkin & Sweet Potato Cake, Baby Vegetables Wrapped in Bacon, Vermouth Jus
- Slow Roasted Herb Crusted Lamb Shoulder with Dauphinoise Potato, Roasted Root Vegetables, Redcurrant Jus
- Grilled Sweet Lip Snapper with Mechouia, Fingerling Potato, Papaya & Mango Salsa
- Milk Poached Atlantic Cod with Fingerling Potato, Orange Braised Vegetables, Lemon Caper Butter

Dessert (Pick one)

- Apple Strudel with Warm Custard
- Sticky Date Pudding with Butterscotch Sauce
- Black Forest Cake with Vanilla Cream, Berry Coulis
- Mango & Lemon Cheesecake with Vanilla Cream, Mango Coulis
- Chocolate Mud Cake with Vanilla Cream, Fresh Strawberry

Complimentary tea and coffee station.

Set Menu 4

Entrée (Pick any 2, alternate serve)

- Thai Pumpkin Soup
- Leek & Potato Soup
- Broccoli and Blue Cheese Soup
- Pressed Ham Hock Terrine with Charred Pineapple, Pineapple Jelly, Parmesan, Crispy Quail Eggs, Micro Herb
- Hot Smoked Atlantic Salmon Rosette with Zucchini and Corn Fritters, Chive Crème Fraîche, Dill
- Twice Cooked Pork Belly with Apple Purée, Beetroot Jelly, Crispy Sage
- Silan Poached Exmouth Prawns with Mango, Avocado, Verjuice, Petite Herb
- Creamy Chicken and Porcini Mushroom in Filo Pastry with Red Pepper Coulis
- Crispy Duck Spring Roll with Plum Dipping Sauce, Cucumber & Spring Onion
- Pan Seared Scallop with Minted Pea Purée, Crispy Pancetta, Burnt Sage Butter

Main (Pick any 2, alternate serve)

- Tuscan Spiced Chicken Supreme with Leek & Fresh Herb Risotto Cake, Smoked Tomato Salsa

- Spinach and Ricotta Stuffed Chicken Roulade with Dauphinoise Potato, Baby Vegetables, Smoked Gouda Sauce
- Slow Roasted Lion of Beef with Rosemary Potato, Seasonal Vegetables, Roasting Jus
- Pork Loin Stuffed with Figs and Apricot, Roast Potato, Buttered Beans, Cider Jus
- Slow Braised Lamb Scotch Fillet with Fondant Potato, Seasonal Vegetables, Redcurrant Jus
- Confit Duck Leg with Sweet Potato Galette, Baby Vegetables Wrapped in Bacon, Madeira & Morello Cherry Sauce
- Slow Roasted Herb Crusted Lamb Shoulder with Dauphinoise Potato, Roasted Root Vegetables, Redcurrant Jus
- Confit Pork Belly with Pumpkin & Sweet Potato Cake, Baby Vegetables Wrapped in Bacon, Vermouth Jus
- Milk Poached Atlantic Cod with Fingerling Potato, Orange Braised Vegetables, Lemon Caper Butter
- Grilled Sweet Lip Snapper with Mechouia, Fingerling Potato, Papaya & Mango Salsa
- Cajun Spiced Salmon with Potato Croquettes, Broccoli Florets, Lime and Tropical Fruit Salsa
- Seared Salmon with Black Barley Salad, Feta & Fresh Herbs, Caper Dressing

Dessert (Pick one)

- Apple Strudel with Warm Custard
- Sticky Date Pudding with Butterscotch Sauce
- Black Forest Cake with Vanilla Cream, Berry Coulis
- Mango & Lemon Cheesecake with Vanilla Cream, Mango Coulis
- Chocolate Mud Cake with Vanilla Cream, Fresh Strawberry