



SET MENU

Two courses \$50 per person
Three courses \$60 per person
Minimum of 30 guests

ENTRÉE

Choose two of the following, served alternate drop:-

- ❖ Crumbed Calamari stuffed with Chorizo Ratatouille
- ❖ Chermoula Chicken Tenderloins served over Couscous with Sweet Potato, Carrot & Currants, topped with Raita & Pomegranate Molasses
- ❖ Vegetarian Aumoniere - homemade pastry basket with a creamy mashed potato base, filled with grilled vegetables and bocconcini (V)
- ❖ Herbed Lamb Skewers served with Garden Salad and Minted Lemon Yoghurt (GF)

MAIN

Choose two of the following, served alternate drop:-

- ❖ Oven Baked Salmon served with Crushed Sweet Potato, Seasonal Green Vegetables and Mango Salsa (GF)
- ❖ Philadelphia Chicken - A plump chicken breast stuffed with garlic, cream cheese & parsley, lightly crumbed and fried, finished with Balsamic Jus. Served with Potato Gratin and Julienne Vegetables
- ❖ Crispy Skin, Lemon & Rosemary Chicken Breast with Crushed Potato & Bacon Cake, Kale, Blistered Tomatoes & Homemade Gravy (GF)
- ❖ Lamb Rump Confit with Garlic & Thyme, served with Roasted Potatoes, Fresh Herbs, Broccolini and Red Wine Reduction (GF)
- ❖ Beef Cheeks, slow cooked in a Beez Neez Honey Wheat Beer Sauce, served over Mash with Spring Onions & Sour Cream and Green Beans
- ❖ Char Grilled 300g Porterhouse served with Potato Gratin, Asparagus and Wild Mushroom Sauce (GF)

DESSERT

Choose two of the following, served alternate drop:-

- ❖ Homemade Warm Berry Crumble
- ❖ Homemade Lemon Tart
- ❖ Homemade Chocolate Mud Cake with Chocolate Sauce & Berries
- ❖ Eton Mess - crushed meringue served with mixed berry compote and whipped cream (GF)

All Dietary Requirements can be specifically catered to - please ask for further information