



## Plated menu

We will be pleased to provide you a bespoke quote based on your menu selection and the number of choices you would like to make available to your guests.

### Entree

<b>Soup</b> Oven-roasted tomato soup, sourdough crisp bread V (GF available available)	<b>Pork</b> Pork belly on red wine cabbage, caramelised pineapple and braised shallot puree GF	<b>Vegetarian</b> Roast onion, beetroot & goats cheese hazelnut tart with cress salad & sweet sherry vinaigrette V
<b>Soup</b> Classic french onion soup - with melted gruyere, parsley and crouton crust V	<b>Venison</b> Home-smoked venison, pear, rocket, parmesan & walnut salad with pinot noir reduction GF	<b>Vegetarian</b> Homemade gnocchi, roast pumpkin & pea, sage butter sauce
<b>Chicken</b> Roast chicken and gooey camembert salad, crunchy cos leaves & red chard, thyme vinaigrette	<b>Seafood</b> Crab, prawn & chive ravioli with roast yellow pepper confit, Sichuan pepper, lemon & parsley butter	
<b>Pork</b> Rough pork terrine with homemade chutney and toasted ficelle	<b>Seafood</b> Chilli salt squid with a cashew, fresh coconut, sesame & cucumber salad GF	

### Mains

*All of our mains are served with a selection of seasonal vegetables and artisan bread rolls.*

<b>Chicken</b> Maple-glazed chicken breast with wild mushroom parmentier potatoes, green beans and walnut sauce GF	<b>Beef</b> Roast beef sirloin, Yorkshire pudding, duck fat potatoes, green beans & jus	<b>Game</b> Confit duck leg, winter vegetable hash & jus GF
<b>Chicken</b> Lemon grass & ginger chicken breast on soba noodles, beans with red curry sauce	<b>Beef</b> Fillet of beef wrapped in parma ham with triple cheese sauce, crispy sage leaves & sauté potatoes GF	<b>Seafood</b> Roast salmon with wilted spinach, baby new potatoes, hollandaise sauce GF
<b>Chicken</b> Corn-fed chicken breast, stuffed with garlic butter & herbs, served on a sweetcorn fritter with smokey bacon	<b>Beef</b> Fillet steak, caramelised onion, portobello mushroom & roasted cherry tomatoes GF	<b>Seafood</b> Pan-fried market fish with steamed green lip mussels, steamed broccolini & spiced butter sauce GF
<b>Lamb</b> Rump of New Zealand lamb, with tarragon & white wine, truffle mash, baby peas & carrots GF	<b>Beef</b> Braised short rib beef on parmesan mash with confit onions and a port wine jus	<b>Vegetarian</b> Thai red curry, brown rice cake, pan-roasted tofu GFV





<b>Lamb</b> Lamb shank with rosemary & parmesan crust, with creamy polenta, caramelised carrots & jus GF	<b>Pork</b> Crisp rolled pork belly, sage & onion mash with slow-roasted tomatoes GF	<b>Vegetarian</b> Wild mushroom and truffle oil risotto with mascarpone & parmesan GFV
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## Desserts

Crème caramel with spiced poached pear, milk chocolate sauce and a cocoa wafer biscuit	Caramelised lemon tart with cherry compote	White chocolate mousse with espresso shot and hazelnut biscuit
Mille Feuille stack, candied pecans and caramel cream	Chocolate orbit cake with salted caramel, almond shortbread pieces and berry sorbet GF	Classic crème brûlée with raspberry sauce and lemon, thyme shortbread

