

Starters:

SMOKED CHICKEN SALAD PARCEL

Flaked home smoked chicken, micro herb salad in phyllo cup; with roast red pepper puree, burrata, aubergine chip dressed with raspberry vinaigrette

SMOKED SALMON

Set on corn cake, herbed cream cheese, avocado salsa, micro green salad, dill grain mustard dressing, lemon

FORREST MUSHROOM ARANCINI

Topped with grilled garlic butter prawns, romesco sauce, corn puree, parmesan crisp.  
(Veg option is also required)

Mains:

BRAISED LAMB SHOULDER

On parmesan mashed potato, sautéed seasonal green vegetables, carrot puree, onion marmalade topped with jus.

BEEF SIRLOIN

28-day dry aged grilled sirloin medallions, roasted seasonal vegetables, buttered new potatoes, confit tomatoes, forest mushrooms, red wine & rosemary jus

SEARED KINGKLIP

crushed potato, pumpkin puree, glazed baby carrots, baby marrow, beetroot, lemon-butter sauce & grilled lime

LEMON AND HERB ROASTED CHICKEN BALLANTINE

Set on cinnamon butternut puree, braised spinach, jacket new potato & garlic jus.

- Vegetarian options are available, kindly contact Zoë for these.

Dessert table:

peppermint crisp tartlets

Lemon meringue

chocolate brownie