



Menu 1 One choice per course please

Entree

Dill scones with smoked salmon and cream cheese

Steamed asparagus with a havarti and caper sauce

French cheese puffs

Roasted sweet potato and nutmeg soup with sourdough bread

Beetroot, goat's cheese and pistachio salad

Salmon rillettes - smoked salmon in a home-made mustard mayonnaise with greens and sourdough

Ginger, soy and garlic marinated prawns

Main

Rack of lamb with potatoes and seasonal fresh vegetables

Beef burgundy with parsley potatoes and seasonal fresh vegetables

Chicken cacciatore with spiral pasta and seasonal fresh vegetables

Spiced Moroccan lamb with couscous and seasonal fresh vegetables

Curried vegetable parcels with seasonal fresh vegetables

Baked trout with lemongrass and coconut

Grilled swordfish steaks with roast tomatoes, olives and capers

Steak with caper and anchovy stuffing and crushed potatoes

Dessert

Italian pear tarte with lemon myrtle syrup and double cream

Individual cream cheese tarts with fresh fruit

Chocolate mousse cake with raspberry puree and double cream

Stuffed peaches with amaretti biscuits (in season)

Cinnamon pears with macadamia crumble with home made custard

White chocolate mousse with strawberries and double cream

Double chocolate self saucing pudding with double cream