Banqueting Package
Plated Menu

Selection
Choose one starter, one main course and one dessert

Starters

TOMATO AND BOCCHONCINI SALAD
Bocconcini Cheese marinated in Basil Pesto served on a Phyllo Disc and topped off with Balsamic Roasted Cocktail Tomatoes

SMOKED SALMON AND SEAFOOD TERRINE
Smoked Salmon and Seafood Terrine served on Cucumber Ribbons accompanied by a Velvet Seafood Dressing

TIAN OF VEGETABLES
A Tian of Marinated and Slow Roasted Italian Vegetables served on Baby Rocket accompanied by a Chunky Tomato Salsa
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**PEPPER CRUSTED SIRLOIN**
Pepper Crusted Carved Sirloin served Medium Rare on a Red Wine Jus accompanied by a Polenta Square and Butternut Stack

**FILLET MEDALLION AND CHICKEN SUPREME**
A Herb Crusted Beef Fillet and a Spinach and Sundried Tomato stuffed Chicken Supreme Accompanied by a Potato Soufflé and Vegetable Bundle

**LAMB SHANK**
Tender Lamb Shank slow cooked with Fresh Herbs served with a Chive and Potato Hash and Minted Pea Purée

**DIETARY REQUIREMENT OPTIONS**

**GRILLED LINE FISH**
Grilled Line Fish topped with a Herb and Mushroom crust served with a Champagne and Fennel Sauce on a bed of Savoury Rice

**STUFFED AUBERGINE**
Aubergine stuffed with a Brunoise Ratatouille

**CARAMELIZED TOMATO AND ONION TART**
Caramelized Tomato and Onion Tartan served with a Basil and Coriander Pesto
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TWO TIER CHOCOLATE MOUSSE
White and Dark Chocolate Mousse served with a Orange Coulis

STRAWBERRY CHEESECAKE
Strawberry Cheesecake served with a Strawberry Coulis

DECONSTRUCTED RED AND BLUE VELVET CUPCAKE
Red and Blue Velvet Cake layered with Cream Cheese served with a Cherry Coulis and Chocolate Brownie