

# SET MENU (A)

## ENTRÉES

Smoked Chicken, Apricot and Walnut Filo Parcels with Citrus Salsa and Plum Reduction

Or

Prawn, Avocado and Pear Salad with Grilled Bread and Honey Mustard Aioli

## MAINS

**ALL MAINS SERVED WITH SEASONAL VEGETABLES OR FRESH SALAD**

Baked Fish Fillet with Potato Purée, and Creamed Garlic Silverbeet

Or

Sirloin Steak with Roasted Mushroom, Onions and Creamy Peppercorn Sauce

Or

Moroccan Spiced Chicken Breast with Pumpkin Puree and Peanut Chutney

## DESSERTS

Date Pudding with Butterscotch Sauce, Fresh Fruit and Ice-Cream

Or

Vanilla Panna Cotta with Berry Compote, Crème Fraiche and Caramel Fudge

## TEA OR COFFEE

**\$42.50 PER PERSON**

**NB: Vegetarian options available upon request**

# SET MENU (B)

## APPETISER

Soup of the Day Served with Bread

## ENTRÉES

Smoked Salmon and Avocado with Fried Tofu, Horseradish Cream and Micro Salad,  
Served with Balsamic Dressing

Or

Mushroom Tart with Wilted Spinach, Caramelized Onion and Tomato Basil Couli

Or

Cajun Style Chicken with Peppered Pineapple Baby Salad Leaves,  
Baked Beetroot, Honey Mustard Dressing

## MAINS

Rib-eye Steak with Mushroom, Onion and Capsicum Ragout with Kumara Mash

Or

Chicken Breast with Herb and Lemon Crust, Cream Silverbeet and Apple Relish

Or

Fish of the Day Steamed with Lemon and Herbs, Cauliflower Purée and Sautéed  
Potatoes

**ALL MAINS SERVED WITH SEASONAL VEGETABLES OR FRESHLY TOSSED  
SALAD**

## DESSERTS

Cream Brûlée with Dark Cherry, Fruits and Shortbread

Or

Chocolate and Apricot Steamed Pudding with Toffee Sauce, Fruit Compote and Ice-  
Cream

Or

Lemon Meringue Pie with Ice-Cream, Fresh Fruit and Spiced Cream Sauce

## TEA OR COFFEE

\$46.00 per person

**NB: Vegetarian options are available upon request.**