



SHARED BANQUET MENU

Canapes

Choose 4 canapés from our Cocktail Party Menu

Banquet

Choose 3 dishes to be served on platters down the centre of the tables

Main Course includes Freshly Baked Sourdough Bread and Salted Butter

Chicken Gallantine, Pork Stuffing, Pancetta, Parsnip Puree, Lemon Thyme

Dry Aged Black Angus Sirloin, Horseradish Relish and Watercress

Atlantic Salmon, Celeriac Remoulade, Crisp Skin, Lemon

Imam Bayildi; Eggplant, Tomato and Pinenut Bake

Soft Polenta, Cultivated Mushrooms, Sage and Pecorino

Slow Roasted Shoulder of Spiced Lamb, Sofrito and Tournedos

Free Range Porchetta, Salsa Verde, Scratchings

Choose 3 side dishes to accompany banquet:

Seasonal Greens, Crisp Garlic, Hazelnuts and Brown Butter

Colcannon; Desiree Potato Puree w Spring Onions and Parsley

Honey and Apple Cider Roasted Carrots, Goats Curd, Thyme

Hand Cut Desiree Potato Chips, Rosemary Salt

Mixed leaves, Shallot, Aged Cabernet Vinaigrette

Fattoush; Tomatoes, Cucumbers, Spring Onion, Crisp Bread and Herb Salad Lemon and Sumac Dressing

Cheese Platters

Our selection of local and imported Cheeses served w Lavosh, Bread, Fruit and Homemade Quince Paste

Ham, Cheese and Baguette Bar

Quince and Cider Glazed Leg of Ham, a Selection of Cheese, Condiments, and Baby Baguettes