

## Shared Banquet Menu

### Canapes

Choose 4 canapes from our Cocktail Party Menu

### Mains

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

Main Course includes Freshly Baked Sourdough Bread and Butter

Confit Chicken, Cauliflower Puree, Chorizo Dressing

Sirloin of Beef, Confit Garlic, Fine Mushroom Sauce, Thyme

Spanakopita; Spinach, Fetta and Ricotta Filo Pastry Pie

Atlantic Salmon, Crisp Skin, Braised Peppers

Slow Baked Shoulder of Marinated Lamb, Tzatziki, Lemon

Roasted Belly of Pork, Spiced Apple, Tarragon Mustard Vinaigrette

Zucchini Fritters, Spiced Tomato and Coconut Sauce

### Sides

Choose 3 side dishes to accompany main courses:

Ginger Roasted Carrots, Miso Dressing, Toasted Sesame

Baby Gem Cos, Pecorino Vinaigrette

Crispy Hand Cut Potatoes, Rosemary Salt

Seasonal Greens, Crème Fraiche, Mustard and Chives

Leaf Salad, Smoky Bacon, Croutons, Sherry Vinaigrette

Desiree Potato Puree

Greek Salad; Tomatoes, Peppers, Cucumber, Olives, Fetta, Red Wine Vinegar

**Cheese Platters**

Our selection of local and imported Cheeses served with 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