



Relax, *do* business!

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