

Table Buffet

\$77.00 per head*

MAIN

Fish with Seafood Mousse in puff pastry with verjuice butter sauce

Green Salad with French dressing

Confit of Chicken Maryland with mushroom white wine sauce

Pulled Lamb Shoulder on pearl couscous and tomato ragout

VEGETABLES

Roasted potatoes

Roasted beetroot

Roasted carrots

Baked vine ripened tomatoes

Steamed beans in lemon butter sauce

DESSERT [ALTERNATE DROP]

Chocolate Orange Cake with rhubarb and whipped cream

or

Vanilla Bean Panna Cotta with berry compote



* Includes GST