



## starters

### **Double Baked Cheese Soufflé**

#### **Smoked Salmon Cannelloni**

Leaf of Scottish Smoked Salmon filled with a Smoked Salmon and Whiskey Mousse served with Avocado Salsa and Lemon Oil

#### **Chicken Ballontine**

Warm Deboned Chicken Leg filled with Chicken Truffle Mousseline, Wild Mushrooms and Pistachio Nuts served with a Fresh Pea Puree and Creamy Chicken Sauce

#### **Cilantro Seared Tuna**

served with Dragons Tongue Mustard Greens, Mango Relish and Passion Fruit Martini Wash

#### **Lobster poached in Mirin and Sake with Ginger, garlic and Chili**

served with Som Tum Salad and Alfalfa Sprouts

#### **Trio of Sashimi**

Yellowfin Tuna with Sea Beans, Salmon paired with Jalapeno Avocado Salsa and Warm Unagi with Mango Relish

#### **Pan Seared Chicken Livers**

with Sherry reduction and Guava Relish

#### **Salad of local greens**

Archer's Organics baby Dragon Tongue Rocket leaves, Pickled Candied Beets and Hatchman's local Goat Cheese finished with a fresh Basil and Mint Oil

## entrees

### **Beef Wellington**

Fillet of Beef with Mushroom Duxcelle, Savoury Pancake and Wrapped in Puff Pastry, served with Fondont Potatoes, Baby Roast Vegetables and Jus

### **Roast Rack of Welsh Lamb**

served with Dauphine Potatoes, Roasted Mediterranean Vegetables and Red Wine Sauce

### **Pot Roast Pork**

Boned and rolled Shoulder of Pork rubbed in St Nicholas Abbey Brown Sugar, Roasted and Braised in the Oven served with Savoy Cabbage, Creamy Mash Potato and Braising Reduction

### **Pan Seared Chicken Breast**

Served with Roast Portobello Mushroom Risotto, Fine Beans and Truffle Beurre Blanc

### **Baked Fillet of Grouper**

topped with Local Crayfish and a Herb Crust served with Leek Puree, Creamy Mash and Fish Beurre Blanc

### **Pan Seared Fillet of Yellow Tail Snapper**

sat on Leek Puree with Fingerling Potatoes, Asparagus and Truffle Beurre Blanc

### **Seared Tuna**

served with Dauphine Potatoes, Salt Roasted Kale and Pink Peppercorn and Rum Sauce



## desserts

### Iced Nougatine

Frozen Honey meringue folded with Whipped Cream and Praline served with Summer Berries and Raspberry Puree

### Sticky Toffee Pudding

served with Rum Caramel Sauce and Vanilla Ice Cream

### Classic Lemon Tart

served with Summer Berry Compote

### Hot Chocolate Fondant

served with Pistachio Ice Cream and Espresso Crème Anglaise

### Individual Caramelized Apple Tart

served with Caramel Sauce and Vanilla Ice Cream

### Guava Sherry and Citronage Tequila Trifle

## staffing

Waiters and Floor Staff	\$150-250
Floor Managers	\$250-500
Chefs	\$200-300

*\*Cost vary due to hours and size of function. Please note that staff working after 12am will be paid at time and a half*

## food costs

3 Course and Canape menu will cost \$150-\$225 depending on proteins chosen. A minimum price of 10 persons per quote is costed. Certain items like lobster will be subject to seasonal price. Vat will be added and gratuities are left to the customers discretion.