



PLATED FINE DINNING

2024



CANAPES:

Smoked salmon on sweet potato blini w caper cream, fresh dill

Creamy chicken and bacon pancakes

**Crispy potato rosti w rare roast beef, baby spinach, horseradish cream,
tomato jam (GF)**

Chickpea Fritter topped with a shredded Butter chicken and coriander shoots

**Bruschetta topped with soy coated sesame beef slices, spring onion and
button mushrooms**

Bruschetta topped with herbed cream cheese, brie and caramelised onions

**Bruschetta topped with a Red wine & Soy glazed Aged rump beef slices,
spring onion and button mushrooms garnished with micro shoots.**

HOT CANAPE:

Dukkha Rump Sticks drizzled with a Red wine reduction

Tempura prawn tails with sweet mayo dip

Spanakopita spinach and feta Filo parcels (V)

Pesto, tomato and mozzarella puff oven tarts (V)

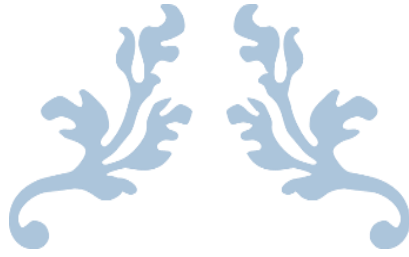
Wild Mushroom Arancini balls w mayo aioli (V)

Tartlet w mushroom Duxelle, thyme chevre - goat cheese &

Spiced chicken tikka mini pie with Smokey tomato relish

Sticky Pork Belly squares and gherkin ribbons on a stick honey glazed

Tandoori chicken skewers



STARTERS:

Crispy slow cooked honey glazed pork belly, on a mini dish with an apple puree and garnished with micro herbs

Chorizo and prawn skewer served with a roasted red pepper sauce (hot)

Sticky soy and ginger sauce chicken pops, mini Asian paw paw salad

Basil infused mini fish cake aborigine puree sliced radicchio, served with a smoked salmon rose & basil pesto mayo

Pulled chicken taco topped with sour cream, corn and avocado salsa served on bean sprouts (cold)

Falafel served with chilli and avocado dip in a mini white dish topped with beetroot micro herbs

Mediterranean Beef & pepper skewer in a red wine sauce topped with beetroot micro herbs

MAINS:

**Pan seared fillet cognac black pepper cream sauce pom Anne potatoes, with
grilled wild mushrooms and root vegetables.**

**Lemon and herb crusted line fish, sweet potato & red onion crisp cubes
toasted in a parsley oil sweet and sour chili sauce**

**Homemade fettucine pasta topped with oxtail sauce, parmesan and fresh
herbs**

**Chicken tenderloin topped with creamy spinach sauce served on butternut
mash potatoes topped with roasted vine tomatoes**

**Caprese stuffed chicken breast topped with creamy tomato based sauce
served on oven baked creamy potato, with pan fried root vegetables**

Pan Seared Lamb Cutlets served with Broccoli and Mint Puree

Potato Fondant and butter-glazed carrots

**Moroccan spiced lamb chops served on mustard mash potatoes and sautéed
wild mushrooms, accompanied by roasted winter vegetables & carrot puree**

**Marinated beef fillet medallions with rich red wine jus, creamed spinach
puree, butternut dauphinoise potatoes, and baby stem carrots**

**Soy and honey glazed Pork belly with served on mustard mash potatoes and
butter tossed baby carrot puree topped with caramelized red onion**

DESSERTS:

White chocolate cheesecake served with a berry salad and edible flowers

Berry panna cotta served in beautiful glass topped with strawberry compote and white chocolate shards.

Individual tiramisu topped with chocolate dust

Crème Brulee topped with praline shards

Chocolate mousse, edible flowers and dark chocolate shavings with mini chocolate brownie

Mini berry panna cotta topped with fresh berries and mint

Pecan nut tart slice with French vanilla ice cream

Lemon meringue glasses



THANK YOU FOR YOUR SELECTION:

PLEASE NOTE THAT WE DO REQUIRE SELECTIONS FROM THE ABOVE MENU. GET IN TOUCH: [HERE.](#)