

Sample Event Menus

Soup & Starters

Choice of vegetarian soups (v): Tomato & Roasted Pepper / Leek & Potato / Parsnip & Sweet Potato

Ommaroo Seafood Platter

Fresh Jersey crab, home cured gin & tonic salmon, King prawn, seafood sauce

Mezze Tasting Platter (v)

Red pepper hummus, baba ganoush, feta cubes, flat bread, sun blushed tomato & artichoke hearts

Charcuterie Board

Selection of cured hams, salami, smoked meats, flat bread & pickles

Trio of Melon (v)

Pink grapefruit, ginger & mint syrup

Ham Hock Terrine

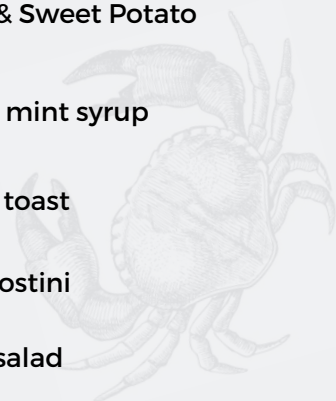
Fig chutney, sour dough toast

Smoked Duck

Chicken liver parfait & crostini

Smoked Salmon

Potato, orange & fennel salad



Mains

Roast Sirloin of Beef

Yorkshire pudding, seasonal vegetables, roast potatoes

Feather Blade of Beef

Creamed potatoes, green beans, parsnip crisps

Rump of Lamb

Crushed potatoes, ratatouille

Supreme of Chicken

Fondant potato, market vegetables, thyme & garlic

Slow Cooked Pork Belly

Bubble & squeak, tender stem broccoli

Sea bass

Rice pilaf, sun blushed tomato salsa

Fillet of Salmon

Jersey Royals, wilted greens, lemon hollandaise

Sweet Potato Dahl (v)(vegan)

Steamed rice, naan bread, poppadoms

Vegetarian Wellington (v)

Goat's cheese, spinach, roasted pepper

Roasted Butternut Squash Risotto (v)

Asparagus, parmesan crisp

Desserts

Assiette of Desserts

Chocolate brownie, strawberry cheesecake, orange & passion fruit panna cotta

Apricot, Orange & Almond Crumble

Fruit compote or custard (vegan)

Coconut & Pecan Cake

Raspberry & Vanilla Panna Cotta

Soft fruits, homemade shortbread

Duo of Chocolate & Lemon Tart

Raspberry coulis

Ommaroo Cheese Selection

Chutney, grapes & biscuits

