

# Sample Event Menus

## Soup & Starters

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

### Ommaroo Seafood Platter (GF)

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

### Mezze Tasting Platter (V)(GF\*)

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

### Charcuterie Board (GF\*)

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

### Trio of Melon (V)(GF)

Pink grapefruit, ginger & mint syrup

### Ham Hock Terrine (GF\*)

Fig chutney, sour dough toast

### Smoked Duck (GF\*)

Chicken liver parfait & crostini

### Smoked Salmon (GF)

Potato, orange & fennel salad

## Mains

### Roast Sirloin of Beef (GF\*)

Yorkshire pudding, seasonal vegetables, roast potatoes

### Feather Blade of Beef (GF)

Creamed potatoes, green beans, parsnip crisps

### Rump of Lamb (GF)

Crushed potatoes, ratatouille

### Supreme of Chicken (GF)

Fondant potato, market vegetables, thyme & garlic

### Slow Cooked Pork Belly (GF)

Bubble & squeak, tender stem broccoli

### Sea bass (GF)

Rice pilaf, sun blushed tomato salsa

### Fillet of Salmon (GF)

Jersey Royals, wilted greens, lemon hollandaise

### Sweet Potato Dahl (VV)(GF\*)

Steamed rice, naan bread, poppadoms

### Vegetarian Wellington (V)

Goat's cheese, spinach, roasted pepper

### Roasted Butternut Squash Risotto (V)(GF)

Asparagus, parmesan crisp

## Desserts

### Assiette of Desserts

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

### Apricot, Orange & Almond Crumble (GF)

Fruit compote or custard (vegan)

### Coconut & Pecan Cake

### Raspberry & Vanilla Panna Cotta (GF\*)

Soft fruits, homemade shortbread

### Duo of Chocolate & Lemon Tart

Raspberry coulis

### Ommaroo Cheese Selection (GF\*)

Chutney, grapes & biscuits