



## **Silver Wedding Menu**

### **Starters**

#### **Soup with Rustic Bread Roll**

Aromatic blends of vegetables, beans & pulses

#### **Classic Prawn Cocktail**

Very select Fjord prawns, crisp lettuce, lemon & cognac spiced Marie-Rose dressing

#### **Duck Liver Terrine**

Brandied parfait of duck & duck livers, balsamic fruit preserves & French crisp bread

### **Main Courses**

#### **Oriental Belly Pork**

Pressed belly of pork confit, Chinese five spice marinade, white rice & aromatic vegetable stir fry

#### **Classic Chicken with Red Wine**

Supreme of chicken, red wine, tarragon & thyme, field mushrooms, caramelised shallots & vine tomatoes

#### **Wild Bass & Prawns**

Line caught sea bass fillet, pan-scorched king prawns, lemon butter & parsley

#### **Linguini Pasta**

Linguini pasta sauté, baby spinach, sun-blushed tomatoes, caramelised shallots, parmesan & pesto

#### **Greek Vegetable Bake**

Mediterranean vegetable & vine tomato moussaka, mozzarella spiced custard, crushed basil & pine nut oil

All of the above dishes are served with fresh, local seasonal vegetables and potatoes, or a fresh salad with complementing dressing



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### **Desserts**

#### **Lemon Tart**

Caramelised citrus lemon tart, red berry coulis, passionfruit water ice

#### **Apple & Blackberry Crumble**

Oatie apple & blackberry crumble pots, vanilla bean custard & dairy ice cream

#### **Vanilla Bean Cheesecake**

New York style vanilla cheesecake, seasonal red berry compote, clotted cream

#### **Freshly Brewed Teas and Coffee**

**For the main course, please choose three dishes, one of which must be vegetarian.**