

# Party Menu

May-Jul 2020

*Choose between regular menu or vegan / allergy friendly menu*

## 3 Course Menu

### Starter

Soft-boiled egg rolled in leek ash served in a cold, creamy, green pea purée, topped with trout roe

Standard

### Main

*Main dish is served with potatoes & sauce on the side*

Roasted French chicken breast with pickled plum tomatoes, broccolini and spring onions. Served with sherry sauce

Standard

### Dessert

Rhubarb trifle with white chocolate mousse, crushed caramel and caramelised white chocolate

Standard

## 3 Course Vegan / Allergy Friendly Menu

### Starter

Cold, creamy, green pea purée with pickled cucumber, crispy buckwheat and chive flowers

Standard

### Main

Grilled pointed cabbage with lemon. Served with asparagus and broccolini with truffle vinaigrette

Standard

### Dessert

Rhubarb and strawberry trifle with crushed caramel and fresh strawberries

Standard

## Seasonal Wine Menu

Hillgrove Creek / Chardonnay  
Rosedale Ridge / Shiraz-Merlot

Standard

**Please note:**

*It is possible to accommodate any form of "ordinary" allergens without additional cost. This includes allergens or dietary considerations such as: Vegetarianism, veganism, diabetes, lactose intolerance, gluten allergies, and seafood allergies. For guests with other dietary considerations we will need to prepare a special offer for you, as we do not produce these meals in house.*