

# Party Menu

Jan-Feb 2020

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

## 3 Course Menu

### Starter

Beetroot borani mixed with lemon and olive oil, topped with Greek feta cheese, toasted pumpkin seeds, fresh dill and herb oil

Standard

### Main

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

Roast cockerel breast on warm romesco sauce and sautéed cabbage. Served with caramelised onion and dried olives

Standard

### Dessert

Apple trifle with chamomile flower, vanilla mousse, broken redcurrant jelly and candy crunch

Standard

## 3 Course Vegan / Allergy Friendly Menu

### Starter

Baked beetroot borani mixed with coarse mustard. Topped with toasted pumpkin seeds, fresh dill and herb oil (feta cheese can be added)

Standard

### Main

Salt-baked celeriac with pickled celeriac, romesco sauce, dried olives and watercress

Standard

### Dessert

Apple trifle with chamomile flower and vanilla, broken redcurrant jelly and candy crunch

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.*