



Banquet Menu

Starters

Your choice of one from the following...

Beef Escallops (GF optional)

Tender beef layered with sauté mushrooms, wilted baby spinach and beef jus

Dusted Calamari (GF optional)

Lightly spiced and extra soft on a bed of fresh salad, drizzled with balsamic glaze

Cajun Chicken Skewers

With lemon and garlic yoghurt on a Greek salad

Zucchini Slice (V)

Zucchini, yellow squash and red onions baked with parmesan cheese

Mains

Your choice of one from the following...

Spaghetti Bolognese (GF optional)

Slow roasted beef with vegetables in a rich Napoli sauce

Fresh Fish of the Day (GF optional)

Grilled or battered with chunky fries and fresh garden salad

Garlic Prawns (GF)

Lightly grilled tiger prawns finished in a creamy garlic sauce, served on a fragrant jasmine rice with a crisp garden salad

Goat's Cheese Salad (V)

Mixed with rocket lettuce, roast beetroot, snow peas, red onion, walnuts and aged balsamic dressing

Chicken Parmigiana

Crispy chicken breast smothered in Napoli sauce, shaved champagne ham and mozzarella cheese accompanied by a side salad and chunky fries

300g Sirloin (GF)

With hand cut sweet potato chips, field mushrooms, seasonal vegetables and blue cheese butter

Dessert

Strawberry Crêpes Central

Strawberries poached in white wine, honey and mint, topped with ice-cream

V = Vegetarian GF = Gluten Free

