

## Wedding Menu 2

### Please choose two of the following

Boneless Chicken  
with a sage and onion stuffing  
or  
Roast Baron of Beef  
with homemade jus and horseradish cream  
or  
Honey Glazed Ham  
with mustard condiments  
or  
Portugese Chicken and Spring Onion  
in a rich capsicum sauce  
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### Please choose three of the following

Seasonal Roasted Root vegetables  
in a light salt and pepper seasoning  
or  
Roasted Mediterranean Styled Vegetables  
courgette, onions, capsicums and carrots  
oven roasted in balsamic and olive oil  
or  
Pasta, Feta and Roast Pumpkin Bake  
in a rich creamy sauce topped with toasted sunflower seeds  
or  
Steamed Baby Potatoes Brushed with Seasoned Butter  
or  
Orange and Honey Glazed Baton Carrots  
tossed with sesame seeds  
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### Please choose two of the following

Kumara and Bacon Salad  
in a sundried tomato and herb mayonnaise  
or  
Watercress & Cos Lettuce Salad  
sprinkled with harvarti cheese, capers, fresh tomato with a fresh mayonnaise  
or  
Toasted Wholemeal Tabbouleh  
elby wheat with diced cucumber, shallots, chopped mint and parsley  
dressed with a lemon dressing  
or  
French Styled Potato Salad in a Roast Garlic and Chive Aioli  
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Freshly baked Bread Rolls

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### Please choose three of the following

Delectable Cheesecake Selection, including Passionfruit, Chocolate Baileys, Strawberry  
with wild berry coulis and whipped cream  
or  
Warm Apple & Cinnamon Crumble  
served with whipped cream and custard  
or  
Chocolate Mud cake  
served with whipped cream  
or  
Fresh Fruit Salad  
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Freshly brewed Coffee and Tea Selection

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**\$63.00 per person GST inclusive**

