



Functions and Feasts

These themed menus are perfect for that truly special celebration. Choose from the huge selection of dishes and then have them served directly to the table or utilise a buffet format. The choice is yours. Certainly an event to remember!

Christmas in July

Entrée

Goats cheese stuffed roasted pears with honey dressing
Roast pumpkin soup topped with sour cream

Main

Roast Beef
Roast Turkey
Glazed Ham
Roast Vegetables
Cranberry Sauce
Rich Red Wine Gravy
Bread Basket

Dessert

Individual fruit puddings with warm custard
Profiteroles filled with Grand Marnier crème patissiere with rich chocolate
sauce
Strawberry brownie sundaes



Italian Feast

Antipasto

Crosti –
Tapenade
Roasted Red Pepper
Chicken liver pate
Tomato and basil salad
Marinated wild mushroom
Grilled aubergine
Vegetable Platter with asparagus, grilled peppers aubergine and courgettes,
slow cooked, tomatoes, marinated mushrooms...olives...baby arrancini

Primi (Pasta, Gnocchi and Risotto)

Potato Gnocchi with pancetta and basil
Pasta Primavera (with vegetables)
Genovese Pesto (with beans potatoes and pesto)
Tagliatelle ragu (with bacon, minced beef , pork and chicken livers, tomatoes,
wine and cream)
Fettuccini Carbonara (with bacon, egg and parmesan)
Pasta alla Norma (shells with aubergine tomato and fresh ricotta)
Pappardells (with chicken-marinated in white wine, slow cooked with
vegetables)
Lasagne al Forno (beef and pancetta baked in oven with cream)
Mushroom risotto
Asparagus risotto
Spinach risotto cake
Arrancini
Polenta with mushrooms
Baked polenta with four cheeses



Secondi (Main Course)

Pollo alla Diavola (grilled chicken topped with herbed butter)
Chicken Cacciatora
Marinated chicken legs on polenta
Ossobuco alla Milanese (beef simmered with garlic and onions served with risotto and topped with gremolata)
Beef wrapped in bacon, braised in red wine and served with mashed potato
Veal Polpette (meatballs with pinenuts garlic and herbs served with polenta)
Vitello Tonnato (rolled roast veal served cold with tuna/anchovy and lemon sauce)
Italian sausages cooked with lentils and tomatoes
Pork Pizzaiola (browned then topped with tomato garlic and basil)

Contorni (Vegetables)

Caponata (aubergine tomato pinenuts and garlic - served warm)
Insalata Caprese (tomato mozzarella and basil dressed with olive oil)
Borlotta beans with tomato and herbs
Grilled vegetables (red and yellow capsicum, auberines and courgette)
Oven roasted tomatoes topped with herbs and olive oil
Cannellini bean and gremolata salad
Aubergine Parmigiana.....
Potato and Tomato al forno (baked and topped with olives)
Potato and leek al forno (potato, leeks and mascapone baked till golden)
Loaves of italian bread
Cheeses and dried fruit

Dolci (Deserts)

Tiramisu
Zuppa Inglese (sponge cake with custard and berries)
Panna cotta
Chocolate & almond torte



Indian Banquet

Entrée

Hot Lentil Soup
Spicy Tomato and Pea Soup
Onion Bhaji
Samosas
Vegetable Pakoras

Main Course

Masras Curry
Potato and Pea Curry
Tandoori Chicken
Lentil Bhujia Casserole
Vegetable Korma
Chickpea Curry
Fried Fish with Mild Curry and Coriander
Butter Chicken
Goan Spiced Mussels

Accompanied By

Dhal
Saffron Pilau
Naan Bread
Poppadoms
Cucumber Raita
Fresh Mint Relish
Fresh Tomato Relish
Yoghurt and Mint Raita
Mango Chutney



Dessert

Banana and coconut pancakes

Pannacotta with berries

Sweet Won Tons

Custard Tarts