

Example 3 Course Dinner Menu

Starters – all four served from a grazing table

- Prawn baskets
- Cucumber with salmon and creamed cheese
- Mushroom tartlets (v)
- Chinese style lettuce cups (v)

Mains – two choices, served buffet style

- Roast tenderloin of beef with a red wine sauce
- Osso Bucco in a rich tomato sauce
- Beef & mushroom pot pie
- Chicken stuffed with mozzarella, pesto & fresh tomatoes
- Baked garlic & parmesan chicken
- Balsamic chicken Maryland

Sides – one choice of either

Roast garlic & rosemary potatoes and sliced green beans

or

New potatoes tossed in herb infused butter & garden salad

Desserts – two choices, served from a grazing table

- Strawberry cream puff with strawberry coolie *
- Almond & honey Panna Cotta
- White chocolate mousse
- Individual berry trifle

Tea and coffee

