

MAIN COURSES FOR GROUPS TAKE OUT

\$25 per person for One main course

5.00 per extra main course

SOME GREAT OLD COUNTRY CLASSICS

All served with creamy gratin potatoes and fresh seasonal vegetables

Coq au Vin; Chicken, bacon mushroom in a wine and herb sauce served with crusty garlic baguette and creamy cheese filled vol au vent.

Cracked pepper crusted whole Beef sirloin with wine jus and remoulade sauce.

Baked Glazed Ham with mustard fruits. (minimum order 20 servings)

Rolled roast Lamb with mint leaves a honey & rosemary crust with kumera whip.

Breast of Chicken rolled around lemon and thyme, wrapped in bacon and served with Zucchini fritters

Fillet of fresh fish rolled around smoked salmon & vegetable julienne wine and tarragon hollandaise on whipped potato cake.

SOMETHING A LITTLE MORE EXOTIC?

Oven baked Salmon fillet with lime & sesame mayonnaise, served with sweet pickled vegetable sushi rolls & salad.

Sweet spiced Pork Belly with date and lime chutney, anise and mandarin glaze, with honey glazed roast root vegetables.

Seafood paella; fish and shellfish in tomato & saffron scented rice.

Salmon fillet on seafood, leek and pea risotto cakes with parmesan crust.

Gado Gado Vegetables, spicy Chicken Beef and Prawn skewers with Indonesian style peanut sauce, pineapple sambal and rice. (Vegetarian option)

Carbonnade of Beef . A rich Beef & Ale casserole with dumplings and roast vegetables

VEGETARIAN

Layered vegetable and three cheese frittata with baby green leaves and aioli.

Indian Samosas on a Nepali vegetable Curry platter with rice, poppadoms, chutney and raita.

TAKE OUT DESSERTS

Choose One. \$6.50 per person

Fresh seasonal fruit salad

Lemon and Passionfruit cheesecake

White chocolate and raspberry cheesecake

Warm Dark Belgian chocolate mud cake with chocolate sauce

Berryfruit meringue roll, (berry coulis)

Hazelnut and chocolate layered meringue torte.

Bittersweet chocolate terrine with coffee liqueur.

Lemon Honey tart with citrus salad