

Canapés

Cold

walnut & prune pastille with quince glazed quail
anchovy sticks, baby grape tomato confit & buffalo mozzarella
baby chicken & black bean homemade tacos with coriander salsa
winter crab salad in mini pasta boats
duck & pink grapefruit salad on betel leaf
scallop terrine on herb pastry wafer & saffron mayo
prawn toast with sesame crust
oyster mushroom parfait with fennel grizzini
fried green tomato fritters with veal fillet & yellow tomato & olive salsa
beef & wild rice coulibiac with dill pickle mayonnaise

Hot

tempura oysters with soy & sesame drizzle
prawn soufflés with dill béchamel
venison pie with cumberland sauce
mini macaroni cheese bakes with olive anti pasto
sage pomme mille feuilles layered with fontina
herb ricotta fritters with scallop & crispy bacon shreds
crisp goat's cheese wontons with caramel tomato
parsnip fritters with baked duck supper loaf
chestnut & mushroom & smoked trout blinchiki
cauliflower & pancetta gratinee with beef shin crumble

Buffet

Salads

roast eggplant & dahl with coriander & ginger dosa
baked potatoes with savoy, peas & goat's cheese
maple roasted parsnips with pumpkin gnocci brussel sprouts
caramelised beetroot with butter beans sage & almonds
chargrilled pumpkin wedges baby leek & haloumi & olive crumbs
beetroot carpaccio with roman bean strings fetta & walnuts
spiced roast tomatoes with fresh soya beans & broad bean falafel
kumara spinach & bakes spice ricotta & roast grape salad

Mains

spicy cauliflower sambal with lamb rumps & herb chutney
ratatouille tart with provencal veal fillet parmesan crisps
osso bucco on macaroni leek & mozzarella bake slice
cider pork on parmesan rosemary & parsnip daquiose
roast chicken tart with crisp sage & bread sauce
crispy Sausage & meat balls with garlic toast & squashed tomato
port & orange glazed & boned quail with lemon thyme polenta
duck marylands in calvados & caramelized apples
chargrilled tuna with olive capers & preserved lemon gnocci

Desserts

chilled lemon cream with ginger biscuits
sugar & cinnamon fritters with baked custard
baked mocha tart with vanilla coffee custard
sticky jaffa pudding with caramel oranges
baked pear & lemon panettone pudding
chocolate & ginger bread tat with poached Iranian figs
tiramisu trifle with crostoli
quince cake with maple syrup mousse

Formal

Entrees

beautiful prosciutto crisp goats and olive cheese wontons with tomato fondue
vittello tonnato on potato layer cake with fresh capers
sea urchin with scallop and pea puree and poached quail egg
eggplant caviar with wafers of herb potato and seared tuna
quince glazed duck breast on a roast eschallot tart in a chestnut broth
duck parfait on fennel short bread with poached grapes in saturne
scampi with prawn and lentil aspic and flying fish caviar
lattice of spinach taglitelle with buffalo mozzarella and antipasti on a tomato concasse
sautéed yabby with smoked trout custard and herb butter

Mains

pork fillet wrapped in savoy with bacon and onion mash smoked hock jus
crisp skin duck on a minestrone broth with parmesan crisps
pink peppercorn beef braised on rose with boulangere potatoes
lamb loin on tomato fondue with basil and artichoke dressing
veal with pumpkin pansoti and mushroom caponata
black ale slow cooked beef with wild mushroom puree and potato ravioli
ocean trout with cauliflower and horseradish beignet
squab pot au feu with thyme dumplings and vegetable game chips

Dessert

poached meringue in caramel custard with honey cigars
pepita tuiles with brown sugar mascarpone and bread and butter pudding
passionfruit jelly with lime pannacotta and lace biscuits
caramelised blood oranges with white chocolate and pistachio parfait
milk chocolate and coffee crème brulee tart with tangelo tart
chestnut tart with chocolate rum satin
chocolate fondant with choco streusel and earl grey syrup
sugar banana fritters with tropical brunoise and lime syrup
green apple sunday with cider jelly and granny smith crisps