

# Dinner and Formal Luncheon Menu

(Two choice from the following menu will be offered, please let me know if you have any preferences on booking)

## Champagne and Hors d' oeuvres on arrival

### Entrée

Salmon and crab mousse with wafers and crudites.

Lemon and asparagus risotto

Caramelized Onion Tarts with Goat Cheese

Chilli Garlic prawns pasta with a coconut cream sauce.

Soups: Curried Asparagus / Pumpkin and Sweet potato/ Seafood  
Chowder

### Main

Eye filet served with a Béarnaise Sauce

Pan cooked Atlantic salmon with a Lemon Chive Butter Sauce.

Rustic Coq au Vin (Chicken in Red Wine)

Individual Beef Wellington.

Duck L'Orange. Roasted Duck Legs in a rich orange sauce.

### Dessert

The Chocolate Plate (duet of mousse, dark chocolate deconstructed  
tart, and macadamia toffee)

Tiramisu.

Individual Pavlova- with strawberries and organic lemon curd.

Apple Crumble

Vanilla Bean Baked Cheesecake with a Pecan and Ginger base.

Profiteroles filled with crème patisserie, topped with chocolate sauce.

Tea, Coffee.

2 course \$85.00 3 course \$98.00 per guest.

Degustation 5 course set menu \$130.00 per guest

All allergies and intolerances must be indicated at least 24 hours before arrival

# Summer Dinner and Formal Luncheon Menu



Avonleigh Farm

Fine Dining

(Two choice from the following menu will be offered, please let me know if you have any preferences on booking)

Champagne and Hors d' oeuvres on arrival

## Entree

Salmon and crab mousse, served with crackers and crudites.

Chilli Garlic prawns served with Jasmine rice in a coconut cream sauce.

Roast Vegetable Tarts with Goats cheese and Fetta

Entrée of the day - non seafood, chef choice

## Main

Eye filet served with Asparagus and Béarnaise Sauce

Chilled Eye filet on a bed of Coriander Mint Salad with a lively Thai sauce

Pan cooked salmon with a Lemon Chive Butter Sauce.

Chilled Salmon on Cucumber Salad bed with a Honey Soy dressing made with local pear and apple cider.

Chicken Caesar Salad with a luxurious house made dressing.

Beautiful Baked Ham with Macadamia, Quince and maple sauce.

(All mains are served with vegetables)

All allergies and intolerances must be indicated at least 24hours before arrival

## Dessert

Duo of Milk and Dark Rum Raisin Chocolate Mousse

Tiramisu, rich and a wee bit alcoholic!

Individual Pavlova- with strawberries and organic lemon curd.

Or Pavlova of the Day - a surprise!

Vanilla Bean Baked Cheesecake with a Mixed Berry coulis, or  
Cheesecake of the Day!

Mango Fool. Mango and Lime whipped together in a creamy  
marriage.

Profiteroles filled with crème patisserie, topped with chocolate sauce.

*Dessert may also be served* on tiered stands with a selection of smaller  
treats , based on the above, for guests to enjoy a sample of many treats.

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## Tea, Coffee, Champagne

Two course: \$85.00 per guest (Main and Dessert)

Three course \$98.00 per guest

Degustation: 5 course set menu \$130.00



Avonleigh Farm

Fine Dining

All allergies and intolerances must be indicated at least 24 hrs before arrival.

