



# Forgotten Valley -Catering-



## Three Course Menu

### Option one

#### Entree:

Beef carpaccio  
with a rocket and walnut pesto and candied walnuts.

#### Main:

Twice cooked pork belly  
with sweet potato purée, apple cider glaze and potato fondant.

#### Dessert:

Deconstructed Rocky road.

### Option two:

#### Entree:

Pumpkin and sage ravioli  
with burnt butter sauce.

#### Main :

Beef Tenderloin  
with confit shallot, potato gratin, glazed Dutch carrot with baby purée and jus.

#### Desserts:

Chocolate coffee pot  
with double cream chocolate soil and raspberry coulis.

### Option three:

#### Entree:

Kingfish carpaccio  
caramelized miso glaze with a radish salad and shredded fried potato.

#### Main:

Veal tenderloin  
with porcini mushroom butter, creamy mashed potato, baby carrots and asparagus spears.

#### Dessert:

Eton mess,  
toasted marshmallow and macerated strawberries.



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### Option four

#### Entree:

Spicy salt and pepper squid  
with Asian slaw and Aioli

#### Main:

Duck breast,  
parsnip purée, potato dumpling, seasonal vegetable and cherry jus.

#### Dessert

Chocolate and spiced rum torte  
with macerated strawberries and double cream.

### Option five:

#### Entree:

Seared scallops  
Caramelised shallot purée, with crispy bacon

#### Main:

Crispy skin Snapper fillet,  
with a pea risotto, wilted spinach, and white wine foam.

#### Dessert:

Sticky date and walnut pudding  
with salted caramel sauce, and vanilla bean ice cream

### Option six:

#### Entree:

Cured salmon  
with pickled onion, cucumber ribbon, and a radish salad

#### Main:

Slow cooked beef cheek,  
with a celeriac purée, crushed potato, mushroom, and a red wine jus.

#### Dessert:

Individual pavlova  
with seasonal fruit, honeycomb and passion fruit coulis.



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## Option seven

### Entree :

Mussels in chilli and tomato  
with charred sour dough.

### Mains :

Slow roasted lamb rump,  
with kípfler potato, pea purée, seasonal vegetables, and sweet potato crisps.

### Desserts :

Individual lemon meringue cheesecake.

## Option eight :

### Entree:

Miso glazed eggplant,  
with puff rice and Brussel sprout slaw.

### Mains

Pan seared Swordfish,  
with mushroom arancini, roast pumpkin purée, and a bean salad.

### Desserts

Spiced rum chocolate torte,  
with sour cherry, chocolate soil, and double cream.