

## *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