

# CATERING

TDH MENU

## Standard Set Menu

\$100.00

*Selection of 2 entrée, 2 main & 2 dessert*

## Deluxe Set Menu

\$110.00

*Selection of 2 appetiser, 3 entrée, 3 main & 3 dessert*

*Menus are seasonal and subject to change*

### APPETISER

- Prawn cocktail
- Pumpkin, chicken & sweet chilli soup
- Pear & blue cheese salad
- Chicken & cognac terrine
- Cream of chicken & corn soup
- Smoked salmon & herb roulade
- Caesar salad
- Cream of mushroom & bacon soup
- Carpaccio of beef fillet
- Tomato & fresh basil soup

### ENTREE

- Caramelised onion & feta tart with salad leaves & balsamic dressing
- Lamb ravioli with smoked tomato jus
- Thai fish cakes with a cucumber pickle
- Seared scallops on a pea puree with minted crème fraîche
- Corn fritters with smoked salmon, salad leaves and crème fraîche
- Curried vegetable filo parcel with garam masala sauce (spicy Indian flavours)
- Moroccan spiced lamb fillets with couscous and minted yoghurt dressing
- Pumpkin, spinach & feta ravioli served with a light pesto cream sauce

### MAIN – all mains served with salad or the vegetable of the day

- Fillet of salmon, pan seared on pumpkin & gnocchi with wilted greens & citrus butter sauce
- Seared venison on a chive mash, with poached pear and red wine jus
- Roast sirloin of beef with yorkshire pudding, horseradish and bourbon jus
- Spinach and ricotta cannelloni with a neapolitan sauce
- Chicken breast with spinach sundried tomato & goats cheese filling, wrapped in prosciutto, served on a mushroom risotto cake with tomato jus.
- Beef fillet, cooked medium/rare on a roasted garlic mash, caramelised onion and red wine jus
- Lamb rump, roasted medium/rare served over gratin potatoes with green beans and rosemary jus
- Blue cod, baked and served over a potato gamete with a tomato and corn salsa
- Herb crusted rack of lamb, served on buttered new potatoes with thyme jus
- Braised pork belly, served on kumara rosti with apple chutney piquant sauce

### DESSERT

- Apple & rhubarb crumble with vanilla sauce & fresh cream
- Trifle served with fresh cream or ice cream
- Blueberry crème brûlée with biscotti & whipped cream
- Double chocolate terrine with poached cherries & fresh cream
- Apple & raspberry filo with anglaise sauce & ice cream
- Baked white chocolate and red currant cheesecake with cream & ice cream
- Meringue vacherin filled with summer berries, sherry cream & ice cream
- Christmas pudding with brandy sauce
- Poached pears, served with walnuts & honey ice cream
- Vanilla bean panna cotta served with rhubarb compote