

the menu

CHEF

Dan

Canapes:

Caramelised onion & blue cheese tarts (VEG)

Ash Goats cheese, beetroot cracker, fresh apple (VEG, GF)

Full Course Meal:

Roasted Tomato Soup, Garlic Croutons, Parmesan chips,
parsley pesto (VEG, GF)

Curry-spiced roasted Cauliflower, seeded mustard Aioli, red
capsicum puree, spiced granola (VEG, GF)

Roasted lamb shoulder, potato terrine, roasted onion soubise,
baby peas, mint (GF, VEG)

Chocolate & raspberry gateau cake (V)

Wines:

Revino Prosecco DOC

Cave de Lugny

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences