

Table D'Hote Wedding Menu

Set Menu 1

Entrée

Sautéed Chicken Tenderloins with exotic Mushrooms in a light Mustard Sauce on a Flakey Pastry and Crispy Pancetta

OR

Marlborough Smoked Salmon upon layers of Basil Frittata drizzled with Garlic Aioli dressed with Spanish Onions and Burst Capers

Mains

Carved five spice Fillet of Pork with Crisp Vegetable Spring Roll and Red Onion Marmalade

OR

Prime Ox Scotch served with Seasonal Greens, new Herb Potatoes, Green Pepper Oil and Cabernet Jus

Dessert

White Chocolate Panacotta, dry Fruit and Bourbon Compote, Vanilla Oil and Candied Orange

OR

Apricot and Peach Schnapps Cheese Cake and Liqueur Anglaise with
Zebra Chocolate Shavings

To Finish

Freshly percolated Coffee and a selection of fine Dilmah Teas

\$62.50 inclusive per person