

## Sherwood Celebrations Menu

### **Entrées** Choice of Two Served Alternately with Freshly Baked Rolls

*Minestrone Soup. A thick Traditional hot steamy Soup incorporating fresh seasonal vegetables with baby spinach a blend of red kidney beans finished with crumbed parmesan*

*Chicken and Mushroom Ravioli with a Creamy Mushroom sauce topped with shaved Parmesan and crispy bacon pieces*

*Spinach and Ricotta Cannelloni topped with a tomato and basil sauce and shaved parmesan*

*Tortellini Carbonara with a garlic pesto cream, bacon pieces and chopped shallots*

*Veal and mushroom Flurette . Diced baby Veal and mushrooms in a creamy sauvignon blanc ragout , individually wrapped in a filo parcel, baked golden brown and served with a sweet chilli sauce*

*Salt and Pepper Calamari salad drizzled with a Tangy Chilli and Lime Aioli*

*Warm Lamb Salad. Barbecued Teriyaki Marinated Diced Lamb Fillets on a Bed of Baby Spinach Lettuce with a Red Wine Vinaigrette and a Dollop of Minted Yoghurt.*

*Satay Chicken Skewer. Marinated chicken shaslick on a bed of steamed rice topped with peanut sauce.*

### **Main Courses** Choice Two Served Alternately with in season vegetables

*Tenderly braised Lamb Shank on a butter chive Mash with a Rosemary and red wine sauce.*

*Char grilled Scotch Fillet with a Creamy cracked peppercorn sauce.*

*Chicken Philadelphia – breast Chicken pocketed with Philly cream cheese and mushrooms, parmesan crumbed, oven baked with a basil, tomato and onion Provençal*

*Honey Glazed Pork Rib Eye Cutlet Drizzled with a Honey Soy Teriyaki Glaze and served with a Apple and Cinnamon Sauce.*

*Chicken Florentine. Tender chargrilled breast of Chicken topped with a spinach and cheese sauce.*

*Roasted Angus Beef with a Mustard and pepper crust presented on mash with a cabernet Shiraz Jus.*

*Poached Atlantic Salmon on baby spinach with a lime hollandaise sauce*

*Desserts* Choice of Two Served Alternately

*Chocolate Basket Filled with either Mango, Chocolate or Vanilla flavoured Mousse, garnished with Coulees and Clotted Cream.*

*Sticky date pudding with a rich butterscotch sauce, home made ice cream and double whipped cream*

*Lemon Meringue Pie. A tangy lemon custard on a fine biscuit crust topped with fluffy meringue, served with coulees and double whipped cream*

*Intoxicated Strawberries in a Chocolate Basket with Coulees and King Island Cream*

*A Tangy Citrus Lemon Cheesecake with Coulees and Rosettes of Cream.*

*Warm Chocolate Pudding. Warm chocolate Ganache with a rich chocolate sauce served with Vanilla Bean ice cream.*

*Traditional Warm Apple Pie with Cream and Vanilla Bean Ice Cream.*

*Vanilla Bean Panna Cotta with Coulees and Sweet Mixed Berries*

*Percolated Coffee and Tea provided*

<i>1 Course Option with Soft Drink</i>
<i>2 Course Option with Soft Drink</i>
<i>3 Course Option with Soft Drink</i>

