

## **Sherwood Wedding Menu**

**On Arrival, a fine selection of Hot & Cold Pre Dinner Canapés**

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

*Chicken and Mushroom Ravioli with a Creamy Mushroom Sauce topped with shaved Parmesan and Crispy Bacon.*

*Spinach and Ricotta Cannelloni with a Basil and Tomato sauce and Shaved Parmesan.  
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*Chicken Fillets on salad greens with Avocado and Mango.*

*Smoked Salmon Flurette on Vegetable Frittata with Horseradish Relish*

*Salt and Pepper Calamari on a traditional Greek Salad drizzled with a Tangy Chilli and Lime Aioli.*

*Veal and Mushroom Flurette. Diced Baby Veal and Mushroom in a Creamy White Wine Ragout enveloped in a Filo Parcel with a Chilli Tomato Coulees.*

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

### **Main Courses** Choice of Two Served Alternately with in Season Vegetables

*Sliced King Island Fillet of Beef on Pumpkin and Potato Mash topped with a Mild Peppercorn Brandy Sauce.*

*Fillet Mignon. Tender Juicy Eye Fillet of Beef wrapped in bacon, topped with Mushroom sauce, served with chat potatoes.*

*Chicken Nova Scotia. Mignon Chicken Breast filled with Philadelphia Cream Cheese, Prawns and Smoked Salmon topped with a Honey Seeded Mustard Sauce.*

*Chicken Florentine. Chargrilled Chicken Breast on Sweet Potato mash with a Spinach Cheese sauce.*

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

*Three point Rack of Lamb on Pea infused mash potato topped with a minted Lamb Jus.*

*Oven Baked Atlantic Salmon served on Bok Choy and baby spinach with a Lemon*

*Hollandaise sauce.*

**Desserts** Choice of Two served alternately

*Mixed Berry Pavlova. Individual Pavlova topped with Whipped Cream served with a side of sweet mixed Berries.*

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

*Lemon Meringue Pie. A Tangy Lemon Custard topped with Fluffy Meringue, served with coulees and Cream.*

*Sticky Date Pudding with a warm Butterscotch Sauce, Vanilla Bean Ice-cream and Cream.*

*Tangy Citrus Lemon Tart with Coulees and Rosettes of Cream.*

*Warm Chocolate Pudding served with a rich chocolate sauce and Vanilla Bean Ice Cream.*

*Strawberry Swirl Cheesecake with Coulees and Cream*

*Mixed Berry Mousse Cake served with Coulees and Whipped Cream*

*Percolated Coffee, Tea & Chocolate After Dinner Mints*