



BASIC SET MENU - \$24.00 PER HEAD

SELECT 2 FIRST COURSES & 2 MAINS OR 2 MAINS & 2 DESSERTS FOR YOUR MENU

FIRST COURSE:

Pumpkin Soup
Potato & Leek Soup

Chicken & Corn Soup
Hearty Vegetable Soup

MAINS:

Roast Beef
Roast Pork
Oven Baked Fish

Roast Lamb
Chicken Breast with a Dijon Sca
Roast Turkey

DESSERTS:

Apple Crumble
Fresh Fruit Salad
Cheese Cake

Mini Pavlova
Chocolate Pudding
Sticky Date Pudding

EACH COURSE WILL BE SERVED BY WAY OF ALTERNATE SERVES. ALL MAINS ARE SERVED WITH POTATO AND SEASONAL VEGETABLES.

TABLE SERVICE IS FOOD ONLY. A COMPLIMENTARY TEA & COFFEE STATION IS PROVIDED. ALL PRICES QUOTED INCLUDE GST & BREAD ON THE TABLE.

TABLECLOTHS: \$10.00 per cloth ROOM HIRE: \$220.00

MENU OPTIONS PROVIDED BY JAMES TRELOAR HEAD CHEF – CONTACT 53581237 fax 53583249.

NUMBERS TO BE CONFIRMED 7 DAYS PRIOR TO THE RESERVATION DATE.

ADDITIONAL FEES MAY APPLY PLEASE ENQUIRE.

Our policy bans the use of candles and sparklers on the premises during functions.

All big functions such as Weddings/Big Party's must make payment one week prior.