



The Dalton Menu Package

Entree

Minestrone Soup

Prawn and Avocado salad with raspberry vinaigrette

Roasted Pumpkin, Feta Cheese and pesto Brushetta

Spinach and Ricotta Triangles accompanied with Tomato Relish

Main

Herb encrusted oven baked Snapper Fillet
on steamed chat potatoes and Lemon Mayonnaise

Slow Roasted Leg of Lamb accompanied with
roast vegetables and Rich Brown gravy

Pork Roulade filled with seasoned Apple and Walnuts on roasted potatoes
finished with an Apple Glaze

Oven Baked Chicken Breast on a garlic flavoured Mashed Potato
accompanied with a tarragon cream reduction

***Bowls of Seasonal Mixed Vegetables and Garden Salad
will accompany each table*

Dessert

Citrus Tart with whipped cream and raspberry coulis

Seasonal Fruit Salad in a Brandy Snap Basket

Apple crumble with vanilla custard

Individual Chocolate Pudding with warm Chocolate sauce

Two Course Alternate serve 50/50 \$25

Three Course Alternate serve 50/50 \$29

where everyone is treated like a local