

# HOTEL CLIPPER SET MENU OPTIONS

*MINIMUM 30 GUESTS*

DINNER ROLLS SERVED TO THE TABLE

## ENTRÉE OPTIONS

CRUMBED CAMEMBERT, CRANBERRY SALSA, CRISPY TORTILLA CHIPS (V)  
ARANCINI MUSHROOM, THYME, PARMESAN, ROCKET, AIOLI (V)  
SALT & PEPPER SQUID, CRISPY ROCKET, CITRUS AIOLI (GF)  
SEARED SCALLOPS, CAULIFLOWER PUREE, PROSCIUTTO CRUMB

## MAIN OPTIONS

CRISPY SKIN SALMON FILLET, CAPSICUM GARLIC CONFIT ROUILLE (GF)  
PROSCIUTTO CHICKEN FILO, SAGE & GARLIC SAUCE  
PORK BELLY, LIGHT GRAVY, APPLE CIDER CREAM  
BASIL PESTO ORECCHIETTE, MUSHROOM, BOCCONCINI, WHITE WINE (V)  
SLOW ROASTED BEEF CHEEKS, RED WINE TOMATO BRAISE (GF)

*ALL MAINS ARE SERVED WITH POTATOES TO THE TABLE  
CHOOSE FROM SEASONAL VEGETABLES OR SALAD TO THE TABLE*

## DESSERT OPTIONS

STICKY DATE PUDDING, CARAMEL SAUCE (V)  
LEMON CHEESECAKE  
MERINGUE, WILD BERRY COMPOTE (V) (GF)  
DARK CHOCOLATE BROWNIE, DARK CHOCOLATE GANACHE (V)

*ALL DESSERTS SERVED WITH CREAM*

## TEA & COFFEE STATION

### MENU PRICES

2 COURSE SET MENU 65 PP (CHOOSE 1 FROM EACH COURSE)  
3 COURSE SET MENU 75 PP (CHOOSE 1 FROM EACH COURSE)  
2 COURSE ALTERNATE DROP 75 (CHOOSE 2 FROM EACH COURSE)  
3 COURSE ALTERNATE DROP 85 (CHOOSE 2 FROM EACH COURSE)

*(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE*