

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 55 PP (CHOOSE 1 FROM EACH COURSE)
3 COURSE SET MENU 65 PP (CHOOSE 1 FROM EACH COURSE)
2 COURSE ALTERNATE DROP 60 (CHOOSE 2 FROM EACH COURSE)
3 COURSE ALTERNATE DROP 70 (CHOOSE 2 FROM EACH COURSE)

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