

# Formal Group Menu 2017-2018

Menu items are subject to change

Personalised menus will be printed with your company / occasion title

Minimum 15 guests, Maximum 160 guests



hotel  
richmond

## Entrée

Smoked chicken salad, apple, quinoa, celery, bean shoots (GF)

Haloumi salad, spring onion, rocket, olive, asparagus, radish, almonds (GF)

Pumpkin and sage ravioli, cashews, burnt butter (V)

Pork Belly, smoked apple puree, pear, (GF)

## Main Course

Risotto, sweet corn, paprika, bocconcini, (GF)(V)

Barramundi, braised fennel, shallots, potato puree, crispy pancetta (GF)

Chicken breast, king brown mushrooms, tomato sugo, fried polenta

Beef fillet, potato puree, honey glazed baby carrots, jus (GF)

## Sides to Share

Crusty ciabatta rolls

Mixed green leaf salad

Selection of root vegetables & green beans

## Dessert

Salted caramel popcorn semifreddo w' chocolate sauce (GF)

Hot citrus sponge w' cranberries, poppy seeds, lemon curd & vanilla ice cream (GF)

Almond milk panna cotta, amaretto steeped apricots (DF) (GF)

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## 2018 2 Course Options:

\$54 pp	Alternate Drop: 2 entrée & 2 main OR 2 main & 2 dessert
\$62 pp	Choice: 2 entrée, 2 main OR 2 main, 2 dessert (maximum 140 guests)
\$68 pp	Choice: 2 entrée, 3 main OR 3 main, 2 dessert (maximum 100 guests)
\$72 pp	Choice: 3 entrée, 3 main OR 3 main, 3 dessert (maximum 100 guests)

## 2018 3 Course Options:

\$64 pp	Alternate Drop: 2 entrée, 2 main, 2 dessert
\$72 pp	Choice: 2 entrée, 2 main, 2 dessert (maximum 140 guests)
\$78 pp	Choice: 2 entrée, 3 main, 2 dessert (maximum 100 guests)
\$82 pp	Choice: 3 entrée, 3 main, 3 dessert (maximum 100 guests)

Last updated 21.06.17