

# Formal Group Menu 2018

Menu items are subject to change

Personalised menus will be printed with your company / occasion title

Minimum 15 guests, Maximum 200 guests



hotel  
richmond

## Entrée

Scallops, chorizo, cauliflower skordalia (GF)

Quinoa, Mediterranean vegetables, fetta, rocket, balsamic dressing (V) (GF)

Crispy Pork Belly, Asian greens, chilli caramel (GF)

Arancini, mushroom, truffle aioli, rocket and manchego salad (V)

## Main Course

Risotto, Mediterranean vegetables, basil (GF)(V)

Atlantic salmon, soba noodles, enoki mushrooms, Asian greens, miso broth

Chicken breast, butter & tarragon, cacciatore sauce, green beans, potato gnocchi

Beef fillet, potato and manchego tortilla, broccolini, onion and tomato marmalade, jus (GF)

## Sides to Share

Crusty ciabatta rolls

Mixed green leaf salad

Selection of root vegetables & green beans

## Dessert

Almond milk & Frangelico panna cotta, almond praline, raspberry and lime coulis (GF)

Brown sugar bread & butter pudding, rhubarb puree, vanilla bean ice cream

Turkish delight chocolate brownie, rosewater & raspberry marshmallow, chocolate sauce

---

## 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

\$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)

## 3 Course Options:

\$64 pp Alternate Drop: 2 entrée, 2 main, 2 dessert

\$72 pp Choice: 2 entrée, 2 main, 2 dessert

\$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 24.04.18