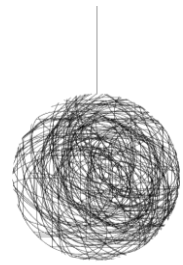


# Formal Group Menu 2018

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

Linguine, garlic prawns, chilli, leek, bacon, lemon infused olive oil

Quinoa salad w' broccoli, kale, avocado, baby spinach, toasted almonds (V) (GF)

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

Arancini, pea, saffron, citrus aioli, rocket & fennel salad (V)

## Main Course

Risotto, broccoli, kale, chilli, garlic, roasted almonds, lemon infused olive oil (GF)(V)

Atlantic salmon, roasted cauliflower, kale, avocado, toasted almonds, lemon butter sauce (GF)

Chicken breast, potato, bacon, avocado & baby spinach salad, chive sour cream (GF)

200g Beef fillet, white bean puree, grilled asparagus, dried kalamata olives, jus (GF)

## Sides to Share

Crusty ciabatta rolls

Mixed green leaf salad

Selection of root vegetables & green beans

## Dessert

Coconut & lychee panna cotta, chai crumble, strawberry coulis, lychee & mint salad (DF)

Black forest semi freddo, dark chocolate, cherries, kirsch, cherry coulis, chocolate crumble

Pavlova, passionfruit curd, mango sorbet, kiwi compote, strawberry coulis (GF)

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## 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)