

Taste @ Willowlodge

Catering...

dinner....

MENU SUGGESTIONS

nibbles ?

entree

Smoked salmon carpaccio, capers, dill , spanish onion, croûtons

Tempura vegetables, soy & ginger dip

King prawn cocktail, served traditional

French goats cheese oven reduced tomato, asparagus, olives, croûtons

mains

Tasmanian Salmon fillet, *avocado, mango salsa, mashed potatoes* (market availability)

Beef fillet, grilled mushrooms & smashed, fried potatoes ,w/ seasonal greens

Roast turkey, brioche & pistachio stuffing , all the trimmings

Parmesan, crumbed chicken fillets, *with sweet corn aioli , spring vegetable*

Rack of lamb, chili, cherry relish, steamed baby vegetables

Roasted pork belly, caramelized apples, crispy, baked potatoes

all main courses are served with fresh local vegetable and crusty breads...

dessert

Pavlova w/ raspberries & fresh cream

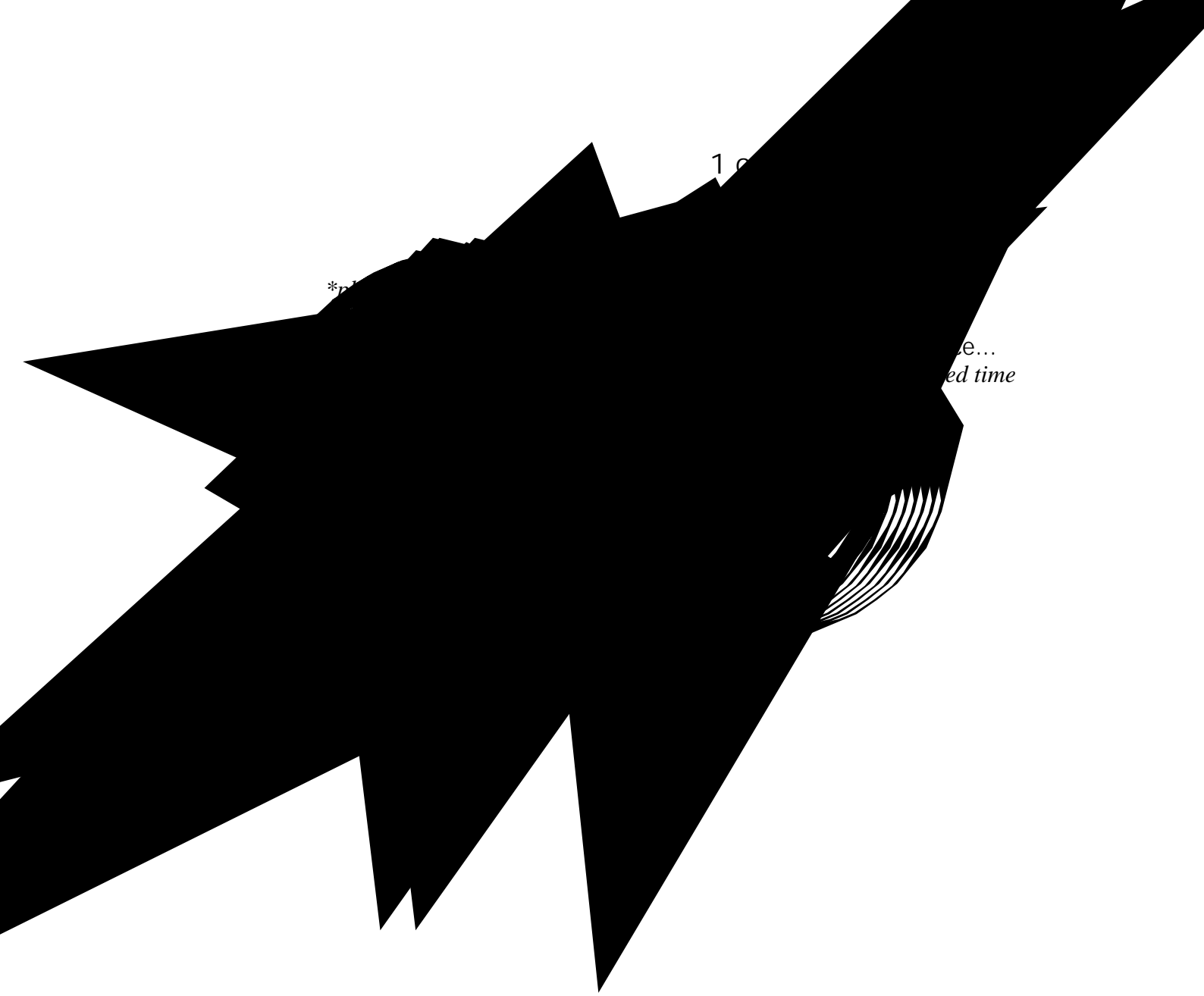
Plum pudding, custard & brandy butter

Seasonal berries, mango & passionfruit, french vanilla ice cream

Pannetone, bread pudding, custard cream

Summer pudding, clotted cream

Coffee & chocolates



*n

10

...e...
ed time