

CELEBRATION FEAST \$130 PP

INCLUDES BREAD, CANAPES & SPARKLING ON ARRIVAL

ALL SERVED FAMILY STYLE

ENTREE - SELECT 3

ESCARGOTS A LA BOURGUIGNONNE

Sautéed with fresh thyme

PRAWNS

Succulent charcoal grilled king prawns served with Marie Rose sauce

DUCK RILLETTE

Homemade with pickle, mustard and

croutons

SALMON

In-house cured salmon, green goddess dressing and beetroot

Orange & Dill Roasted Scallops

STEAK TARTARE

Premium hand cut eye fillet, traditional condiments and cured egg yolk

MAIN - SELECT 3

SLICED EYE FILLET AGED DUCK BREAST AND DUCK

CONFIT LEGS

ROAST MARKET FISH CREPES DE BRETAGNE

Filled with Spinach, cheese & creamy

mushroom sauce

GLAZED SMOKED MAPLE HAM LAMB SHANK

SIDES CHOOSE 3 FOR THE TABLE

Steak Fries Silky Paris Mash Macaroni and Cheese Baby Cos lettuce salad Grilled Broccolini

Roast Pumpkin and Sweet Potatoes Caramelised Carrots Roast Cauliflower and Garlic

DESSERT PLATTER - SELECT 2

CREPES SUZETTE STICKY DATE PUDDING

BASQUE CHEESECAKE