



Cabaret Menu

Canapes

Duck rilette on brioche crouton

Truffled mushroom. Leek and brie vol au vents

Smoked salmon on pumpernickel, crème fraiche and dill

Choux au fromage – cheese filled choux buns

Vegetable tart with basil aioli

Main Course

Navarin of lamb – Slow cooked lamb shoulder in white wine, with baby vegetables, pomme puree and fresh herbs

Chicken mignon- breast filled with spinach and wrapped in bacon, cheese sauce, pomme puree and greens

Capsicum stuffed with vegetable casselout

Mini Dessert Selection

Profiteroles with chocolate sauce

Gateaux Opera

Blueberry friand

Lemon tartlet

Macarons