



yum
FOODCOMPANY

3 Course Menu

Entree

Pan Fried Prawn Tails

Set on a Watermelon Curry

or

Braised Pork Belly

With Prawn Toast

Main

Pan Fried Snapper

*Served on new Potatoes, Seasonal Greens and
drizzled with a Citrus Beurre Blanc*

or

Roasted Chicken Breast

*Served on roasted pumpkin, vine rippened tomato and
topped with a olive creme fraiche*

or

Slow Cooked Lamb

*Served with dauphinoise potato, seasonal vegetables drizzled
with mint aioli*

Dessert

Berry Terrine

Summer Pudding served with Ginger Mascapone

or

Vanilla Poached Pear

Served with Ginger Mascarpone