



areyoubeingserved

Indulgence Food Design

Platter to the table menu

Main Platters

Choose 2-3 of the following

BBQ Baby Fillet Mignon with a Shiraz Glaze and Beetroot Caramelised Onions

Frenched Lamb Cutlets with Minted Glaze and Red Pepper Relish

Macadamia and Orange Crusted Atlantic Salmon served with a Carrot Burre Blanc

Mexican Bbq Chicken Breast with Corn and Coriander Salsa, drizzled with Lime Crème Fraiche

Chicken and Sage Roulade with an Apricot White Wine Reduction

Baked Snapper Fillets with Red Pepper Relish and Citrus Buerre Blanc

Twice Cooked Duck Leg with Confit Zucchini and Duck Juz

Side Dishes

Roasted New Potatoes with Rosemary, Pink Sea Salt and Paprika

Roast Carrots and Potatoes with Paprika and wilted Spinach

Shaved Fennel, Roasted Roma Tomato and Wild Rocket Salad

Rocket Salad with Pecorino Cheeses, Toasted Walnuts, Pear and Spanish Onion Dressed with a Balsamic Glaze

Little Pots of Baked Fetta in Romesco Sauce with smashed Kalamata Olives (1 between two)

Middle Eastern Cous Cous with Char grilled Vegetables and Baked Currants

Pearly Barley Taboulleh with chopped Red Pepper and Cucumber

Sweet Platters

Choose from an assortment of up to 4 (depending on numbers) of the following:

Chocolate Fudge Squares with Dense Chocolate Ganache and Raspberries

Caramel Tarts with Pistachio Nuts

Mini Custard Tarts with Raspberries and Honey Macadamia Nuts

Lemon Curd Tarts with Clotted Cream and Strawberry Mint Salsa

Mini Torched Crème Brulee

Catering costs and conditions

- Please contact us for prices
- Minimum numbers are 10 people for 3 courses

***Any special dietary requirements will be catered for
separately with prior notice***