

Set Conference Menu

Pick and mix your own menu based on the following options and menu items:

Three course menu, with three choices of entree, main and dessert

Four course menu with soup, plus three choices of entree, main and dessert

Bread Roll

To Begin

Soup of the Day

served with warmed bread

Barbary Duck Spring Roll

with wok vegetables on Vietnamese glass noodle salad,
mustard and miso vinaigrette and mango salsa

Spicy Chicken Salad

coriander lime dressing, mango and crispy noodles

Shavings of Cured Gravlax Salmon

kumara chips, wild rocket and chive crème fraiche

Packham Pear and Blue Cheese Salad

walnuts and cabernet sauvignon vinaigrette

Sherry Glazed Chicken Livers

baby beets, water cress and crispy pancetta

Baked Whitestone Feta and Zucchini Parcel

on vine tomato and basil confit, olive tapenade and salad greens

Main Event

Angus Pure Beef Eye Fillet

cooked medium-rare on crushed Moroccan spiced Agria potato,
portabello mushroom, baby vegetables and oxtail jus

Ras-El-Hanout Rubbed Chicken

butternut, chickpea ragout, braised shallots and cucumber yoghurt

Szechuan Pepper Rubbed Pork Fillet

wok vegetables with soba noodles, candied chilli and sesame noodle wafers

Zatar Crusted Lamb

on braised dupy lentils, vine tomato, baked garlic and elderberry jus

Roast Bell Pepper

filled with pumpkin ragout on smoked eggplant and yoghurt sauce

Fish of the Day

a daily special from our chefs

Sweet Temptations

Iced Coconut Terrine

served with pineapple, mint salsa and mango sorbet

Chocolate Mocha Tart

espresso mascarpone and Baileys ice-cream

Frozen Pistachio Nougat

with forest berry compote and sweet pesto

Lemongrass & Ginger Panacotta

citrus Carpaccio and lime sorbet

Lavender Crème Brulee

macadamia biscotti and Chantilly crème