

Rachel and Tom's Wedding

Canapés...

Moonlight flat oyster, lemon sorbet, margarita dressing, finger lime caviar
Lamb wellington, enoki mushroom, bordelaise
Confit kipfler, caramelised onion pizetta, taleggio, rosemary

Entrée...

Char grilled crystal bay prawns, pink lady waldorf, apple cider butter

Main...

Sharing 'Family Style' served to the middle of the tables
Crusty sour dough, house made French butter
Slow roasted lamb shoulder, pinot and rosemary jus
Poached ocean trout, cucumber raita, preserved lemon cous-cous
Twice cooked pork belly, roasted apples
Roasted pear, blue cheese, walnut agnolotti, shaved grana
Hand cut chips, sea salt, béarnaise sauce
Green beans, soft egg, mustard and anchovy dressing
Rocket, blue cheese, dates, macadamia, white balsamic

Dessert...

Served in roving style
Fairy Bread: brioche, mascarpone, orange
Chocolate fudge cake, orange cream, chocolate ganache
Passionfruit brûlée, watermelon, mint
Lemon and pecan pudding, toffee sauce

Nespresso coffee and twinings tea

