



Luncheon Menu 2012

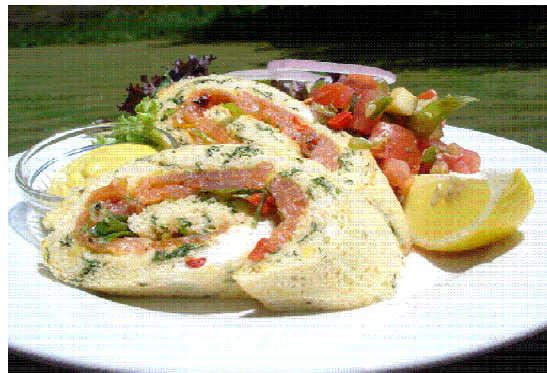
\$25.00 pp

Warm Marinated Chicken Salad

Succulent Marinated Chicken breast served with a garden salad & roasted pumpkin drizzled with a raspberry liqueur sauce



Smoked Salmon Roulade



Followed by;

Raspberry Sundae

Raspberries . Premium Home made Raspberry Icecream, raspberry sauce & Cream

Followed by Tea/Coffee and a Gourmet Chocolate Coated Raspberry





Platter Options 2012

We can customise platters to suit budget:
ploughman's lunch local hot and cold meats , cheeses
and breads. Dessert - Raspberry Sundae inc.
tea/coffee crew F.O.C

- Platters Starting from \$ 18.00 -\$40.00
- \$27.00 platter luncheon option

Afternoon or Morning Tea

- \$8.00 Devonshire tea; scones , raspberry jam &
double cream tea/coffee
- Dessert Platter ; starting at \$12.00-\$25.00
per head inc. tea/coffee

Ladies Light Summer Luncheon \$20

Choose from the following mains

Chicken & Fresh Herb Crepe in a white wine sauce



or

Smoked Salmon Roulade



Choose from the following Desserts

Lemon Curd Tartlets topped with raspberries served with raspberry sauce and
Meander valley double Cream



Or

Cream Puff filled with whipped Ashgrove Cream and fresh berries drizzled
with raspberry sauce



