

Conference Dinner Menu

Entree

Camembert Cheese

Camembert Cheese Crumbed A Fried Golden Served With Sweet Chili Sauce & a Salad Garnish

Thai Fish Cakes

Home Made Fish Cakes Flavored With Coriander & Lemongrass Topped With A Lime & Sweet Chili Sauce

Caesar Salad

Cos Lettuce Tossed With Shaved Parmesan, Crispy Bacon & Croutons Topped With A Soft Poached Egg

Main

Grange Beef Pie

Our Home Made Beef Pie Topped With A Puff Pastry Lid, Served with Creamy Potato Mash & Garden Vegetables

Perch Filets

Perch Filets In Citrus Crumbs Baked Golden & Topped With A Tangy Lemon Sauce And Seasonal Vegetables

Chicken Fillet

Chicken Fillet Pocketed With Sun dried Tomatoes, Pesto & Fetta Cheese, Topped With A Tangy White Sauce, and Served With Fresh Garden Vegetables in Season

Dessert

Apple Crumble

Our Home Made Apple & Cinnamon Crumble Served With Vanilla Ice Cream

Tiramisu

Layers Of Coffee Soaked Sponge With Italian Chocolate Mousse Topped With Lashings of Whipped Cream

Pavlova

A Home Made Chewy Pavlova Topped With Whipped Cream & Fresh Strawberries, Drizzled With Chocolate