



*Luscious Affairs*

## **A Luscious Dinner Party**

### **Entrée**

*Please choose one (1) item from the following*

Smoked Salmon mille feuille with a dill crème fraiche

Individual Mediterranean vegetable crepe stack drizzled with basil oil

Peking duck salad of watercress, Persian feta and orange segments tossed with a pomegranate molasses

Luscious Prawn cocktail – layers of prawns cooked two ways moulded in baby cos, shards of avocado, lemon aioli and served in a martini glass

Pan seared scallops on a bed of risotto Verde

Lamb shank & hearty vegetable broth

### **Main**

*Please choose one (1) item from the following*

Teriyaki fillet of beef served with crispy rosemary potatoes, French beans and vine ripened tomatoes

Three point lamb rack topped with salsa Verde, accompanied by ratatouille & scalloped potatoes

Citrus salmon on a bed of lemon & parsley mash, steamed broccolini and roasted cherry tomatoes

Asian style chicken breast, with Asian greens and roasted pumpkin mash

Lamb shanks on a bed of parsley mash, with sugar snap peas & honey carrots

Pan seared snapper with sweet & sour peppers on a lemon risotto

Twice Roasted Duck breast with Caramel Pears and Sage

Oven Baked Dill Ocean Trout on crushed lemon & parsley Roasted Potatoes

Pork Schnitzel with Ratatouille and a Cauliflower & White Bean Mash



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### **Dessert**

*Please choose one (1) item from the following*

White chocolate and hazelnut meringue stack filled with vodka infused cream and drizzled with Raspberry coulis

Individual orange & poppy seed cake with orange segments in an orange syrup and Brandy cream

Baked blueberry frangipane tart with a vanilla bean cream

Luscious lemon cheesecake with berry coulis

Sticky date pudding with toffee sauce and vanilla bean ice cream

Apple & Raspberry Crumble with a Cointreau & Cinnamon Mascarpone

Vanilla Bean Pannacotta with Poached Figs

Individual Platters of Fresh Seasonal Fruit and Gourmet Victorian Cheeses with Lavoche Crispbread

Phillipa's Gourmet dinner rolls

Tea & coffee

**3 Courses** **\$85.00 per Guest**

**3 Courses + Canapés\*** **\$98.00 per Guest**

*\*Please select 3 Canapé items of your choice from our Canapé & Substantial List*