

Sharing Banquet Menu

\$48/HEAD (minimum 6 guests)

WINKLERS WONDERFUL POTTED DUCK PATE

Duck liver parfait with accompaniments

COQUILLES ST.JACQUE

Half shell scallop with leek, carrot & herbs crust & champagne velouté

CUBIQUE DE L'AGNEAU

Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree



BEIGNETS DE CANARD

Duck rillettes doughnut with truffle aioli

PORC ME

Crispy skin pork belly with apple, radish & cabbage salad with parsnip purée & cider gel

CREVETTES A L'AIL

Roasted garlic prawns in verjus sauce with fresh herbs & charred baguette



BASQUAISE PORC

Chargrilled pork on a bed of chorizo & roasted basque style vegetable topped with mint and anchovies cream sauce

POISSON DU JOUR

Roasted herbs crust salmon on braised fennel with passion fruit and grain mustard

ESTOUFFADE BEEF CHEEK BOURGUIGNON

Slow braised beef cheek in red wine served with lardon & mushroom sauce on mash potatoes

..... SIDES

MONET'S GARDEN ♦ *Salad mix with beetroot*

FAT POTATOES ♦ *Duck fat chat potatoes*

Dessert Selection

extra \$10/PERSON

choose one from:

CRÉME BRULEE

Lemonthyme crème brulee



NOUGAT

Iced nougat with bitter sweet orange sauce & pistachio crumble