



# CHILTERN'S

CATERING & EVENTS

2 courses \$45 per person  
3 courses \$55 per person

## Entrée

Pea panna cotta with a sorrel sauce, chèvre goats cheese & candied walnuts

Salt baked heirloom beets with oat crackers, cured olives & whipped gorgonzola

Gin cured orange king salmon with pickled daikon, blood orange, soy bean & smoked ponzu

White cut chicken with sweet corn, crispy Jerusalem artichoke & baby asparagus

Dukkah crusted beef fillet with pumpkin seed sauce & heirloom tomatoes

## Mains

Nettle risotto with courgettes flowers, grilled corn & pecorino

Slow roast pork neck with crispy polenta, seasonal green beans & gremolata

Golden chicken breast with Jerusalem artichoke puree & crimson grape

Skillet roasted barramundi with braised white beans & saffron rouille

Roast beef fillet with black mole, pickled celeriac & a tarragon jus

## Dessert

Marmalade custard cake with rhubarb & pistachio crumb

Catalan crème with summer berries, smoked meringue & sugared almonds

Dark chocolate mousse with salted caramel ganache & coconut

Mango & kiwi pavlova with raspberry dust

Cheese with quince & lavosh