

# THE PAVILION

*Catering with excellence*

FUNCTION MENU TWO

two course 45   three course 55

## ENTRÉE

**Soup of the day**

**Salt and pepper squid**

Pieces of squid in our own salt and pepper mix, served on a salad of mesclun, red onion, peanuts, tomato and cucumber in an Asian dressing

**Garlic king prawns**

King prawns in a creamy garlic sauce with fragrant rice

**Mediterranean lamb cutlets**

Marinated cutlets served on a bed of rocket, parmesan and golden shallot salad, drizzled with honey mustard dressing

## MAIN

**Eye fillet**

Char-grilled Eye Fillet with mash potato, parsnip puree, wilted spinach and baby carrots, finished with a red wine jus

**Red duck curry**

Thai inspired duck red curry served with Asian vegetables and coconut rice

**Lamb shank**

Slowly braised lamb shank served on mash and accompanied by a rich vegetable gravy

**Salmon fillet**

Pan seared salmon fillet on a bed of avocado, capers, semi-dried tomatoes and red onion, finished with a dill vinaigrette

## DESSERT

Baked berry cheesecake with double cream

Sticky date pudding served with a caramel sauce and vanilla ice-cream

Individual cheese plate for one with a selection of dried fruit and crackers