



CRYSTAL PALACE

BANQUET MENU #3

3 course banquet menu *Please select one dish from each course*

2 course banquet menu *Please select one entrée or dessert & one main course*

Entrée

Tartlet of caramelised onions, fetta & oven roasted tomatoes (v)

Spicy Italian sausage with char-grilled fennel, olives & agro dolce

Ballotine of cured salmon rolled in summer herbs, brandade, rocket & crème fraiche

Herbed panna cotta with pea cream, baby leeks & cheese twists (v)

Prawns wrapped in pancetta on crab & spring onion risotto

Asparagus salad with twice-cooked eggs & truffle vinaigrette (v)

Main course

Crisp duck confit on garlic mash with pearl onions & juniper berry jus

Swordfish cutlet with cardamon sauce, spicy potatoes & peas

Pappardelle with black mussels & mediterranean vegetables in a rich tomato sauce
served with garlic & herb crostini

Aged sirloin wrapped in pancetta on caramelised onion & potato tart with onion puree

Marinated chicken breast with tamarind roasted vegetables & lime hollandaise

Grilled baby eggplant with tomato & basil dressing & herb & gruyere rust V)

Caramelised pork hock on fragrant jasmine rice with steamed asian greens

Dessert

Zabaglione with summer berries & raspberry sorbet

Dark chocolate fondant served with vanilla bean icecream & pistachio anglaise

Individual pavlova with yoghurt cream & berries

Caramelised lemon tart with chocolate sorbet

Selection of mini dessert pastries (2pp)

Cinnamon crème brulee with apple sorbet & crisp apple wafer

Fresh bread rolls & butter

Coffee, teas & chocolate truffles

Spring/summer menu 2007/08 – prices & ingredients subject to change depending on availability.

Prices include wait staff, glassware, crockery, cutlery & standard white table linen.

Additional charges apply for alternate placements: 1 course \$7.70pp; 2 course \$12.00pp; 3 courses \$14.30pp.

Prices are based on minimum guest numbers. Please refer to your sales co-ordinator for further details.