



## CHEFS TABLE ON SITE DINNER

Offering a value packed five course meal for any occasion in your luxury apartment at Star of The Sea Terrigal.

### MENU

- \* Fresh breads - Garlic
  - Cheese and chilli
  - Herb
- \* Soup shot - Sweet corn and chicken
  - Spicy butternut pumpkin

### ENTREE

- \* Lamb Wellington w mushroom duxelle and red wine butter sauce.
- \* Vietnamese pork and prawn spring roll w coriander and sesame dipping sauce.
- \* Mild chilli and basil crab cakes w seafood bisque and preserved lemon.
- \* Garlic cream prawn linguini w shaved parmesan.
- \* Fresh fruit sorbet.

### MAINS

- \* Star chicken;breast fillet layered w smoked salmon served w seeded mustard sauce and topped with king prawns.
- \* Cummin crusted lamb rump and rich roast pear jus.
- \* Chefs fresh fish fillet of the day w citrus beurre blanc and mango coriander salsa.
- \* Garlic cream prawn linguini w shaved parmesan and toasted fingers.

### DESSERT

- \* Warm sticky date pudding w toffee sauce and kahlua cream.
- \* White chocolate and mango cheese cake w orange and cinnamon glaze.
- \* Fresh seasonal fruit skewers w cointreau and mint.
- \* Plunger coffee and tea.

**Cost is \$80.00 per person**

(may vary according with number of guests.)

Other services we can offer include:

- wine and beer packages
- waitstaff
- pre dinner cocktails.



## BUFFET OPTIONS

### HOT SELECTIONS

- \* Green thai curry w chicken and vegetables.
- \* Morroccan marinated chicken w crispy noodles and spiced yoghurt.
- \* Slow roasted beef and mushrooms in red wine.
- \* Randang lamb curry w papadams.
- \* Roast pork w crackling and apple sauce.
- \* Garlic and herb roasted lamb leg.
- \* Singapore noodle stir fry w prawns and chicken, chilli corriander and sesame.

### ACCOMPANIMENTS

- \* Scented jasmine rice.
- \* Chefs special fried rice.
- \* Mediterranean roasted vegetables.
- \* Garlic roast potatoes.
- \* Asian stir fry vegetables.
- \* Steamed greens w almond butter.

### SALADS

- \* Fresh mixed garden.
- \* Traditional caesar salad.
- \* Potato w shallots egg and seeded mustard aioli.
- \* Kumera, slow cooked tomato and pasta salad w olives and baby spinach.
- \* Thai noodle w mint, chilli and coriander dressing.
- \* Tomato basil and spanish onion w balsamic.

\* All meals served w fresh breads and accompaniments for all selections.

\* **Cost \$29.50 per person for 2 selections from each section.**

\* **Cost \$32.50 per person for 3 selections from each section.**

\* Complimentary fresh fruit platter included.