

Dingley International Hotel

Banquet Menu

Soup and Main \$41.00 • Entree and Main \$45.00 • Main and Dessert \$47.00

Soup, Main and Dessert \$49.50 • Entree, Main and Dessert \$52.00

Canapés served on arrival \$6.00 per person

Choice of two items per course served alternate

Beverage package is available at \$32.50 per person for a five hour duration, this includes
Bottled Red & White Wine • Champagne • Heavy & Light Beer • Soft Drink

Soups

- Tomato, basil & roast garlic • Potato & Leek
- Roast Pumpkin with sour cream & chives • Vegetable & fresh herbs

Entrees

Thai Marinated Chicken

marinated chicken tenderloins on asian style salad finished on namjim sauce

Pumpkin & Leek Tart

savoury pastry shell with roast pumpkin & leek served on top of watercress & shaved parmesan salad

Prawn Caesar

poached & marinated tiger prawns with traditional caesar salad

Tandoori Chicken Skewers

skewered chicken tenderloins, served on jasmine rice, topped with yoghurt & mint riata

Prosciutto, Melon & Rocket Salad

prosciutto, melon & rocket drizzled with aged raspberry balsamic reduction

Mild Chilli Calamari

pineapple cut calamari flash fried with pepper mix on petite salad

Roast Mushroom

wild mushroom filled with parmesan, ricotta & spinach served with soft polenta & basil oil

Garlic Prawns

tiger prawns cooked in garlic cream sauce with aromatic rice

Mains

Gremolata Crusted Lamb Rump

lemon parsley spring lamb rump on top of Mediterranean style couscous & harissa yoghurt

Eye Fillet

eye fillet with potato & seasonal vegetables with red wine sauce

Fillet Mignon

eye fillet wrapped in bacon on potato & seasonal vegetables

Pancetta Wrapped Pork Tenders

pancetta wrapped pork tenderloin with celeriac puree & caponata finished with apple & tomato relish

Prosciutto Chicken

chicken breast wrapped with prosciutto & quince paste on soft polenta & provincial vegetables

Atlantic Salmon

herb crusted atlantic salmon with kipfler potato & julian vegetables drizzled with lime chilli dressing

Pan Seared King Fish

baked king fish on top of lemon mash potato, ratatouille drizzled with salsa verde

Ricotta Chicken

chicken breast stuffed with semidried tomato, ricotta & spinach served with crushed potato & chorizo

Desserts

- Individual Lemon Meringue Tart • New York Mixed Berry Cheesecake
 - Vanilla Pannacotta with mixed berry compote • Tiramisu
- Individual Belgium Chocolate Mousse • Pavlova with mango salsa