



The Peninsula Country Golf Club

NEPEAN BANQUET MENU

Our Nepean Banquet menu combines quality produce, freshly prepared meals with great selection. Ideal for luncheons or fundraisers for large or small groups with budgets in mind.

PACKAGE PRICES

We are pleased to offer you the option of one or two menu selections for each course.

Where two courses are selected they will be served alternately in a 50/50 split

3 course options:

1 entrée: 1 main: 1 dessert:	\$40 per person
1 entrée: 2 mains: 1 dessert:	\$45 per person
2 entrées: 2 mains: 2 desserts:	\$55 per person

2 course options:

1 entrée: 1 main <u>or</u> 1 main: 1 dessert:	\$35 per person
2 entrée: 2 mains <u>or</u> 2 mains: 2 dessert:	\$40 per person

All meals served with brewed coffee, tea and house chocolates

There must be a minimum of 30 guests

Vegetarian and special dietary meals are available upon request

OPTIONAL:

1/2 hour Chef's Selection of hot and cold canapés: \$7.50 per person

ENTRÉE

Rillettes of Tasmanian Smoked Salmon infused with Coriander and served with
Dried Pumpkin Bread Crisps

Saffron and Lemon Poached Chicken Breast, Pickled Vegetable Salad, Rocket and Basil

Salad of Ripe Roma Tomatoes, Shrimp and Dill Panache, Fennel Seviche

Burgundy, Garlic and Thyme Marinated Grain Fed Beef,
Celeriac Remoulade and a Pinot Noir Syrup

Creamy Risotto of Tea Smoked Chicken, Sweet Garden Peas and Wilted Spinach

Warm Confit Spiced Duck Leg, Stir Fry of Asian Greens and a
Sweet Soy and Spring Onion Sauce

Pressed Potato and Baby Leek Terrine, Tian of Red Capsicums and a Citrus and Chive Sauce

Confit of Tasmanian Salmon Fillet, Vegetables Ala Greque, Tapenade Sauce

Char Grilled Mediterranean Vegetables, Eggplant Caviar and a Red Pimento Reduction

Pressed Roma Tomato Cake, Peppered Creamed Meredith Goats Cheese and a Herb Oil

Mains

Six Hour Braised Pork Belly, Stir Fry of Asian Greens, Coriander and Tomato Rosti
and a Honey and Soy Dressing

Garlic Roast Breast of Chicken, Creamed Savoy Cabbage and Bacon, Wilted Spinach
and a Grain Mustard Café Au Lait Sauce

Steamed Fillet of Tasmanian Salmon, Braised Red Cabbage,
Pea Puree and a Gravadlax Sauce

Pan Fried Breast of Chicken, Smoked Bacon and Parsley Mashed Potatoes,
Vichy Carrots and a Rich Burgundy Reduction

Oven Roasted Rump of Lamb, Provencal Vegetables, Pomme Mousseline and a
Sweet Tomato and Olive Sauce

Blackened Fillet of Barramundi, Sweet Potato Gratin, Wilted Bok Choy and
Lemon Grass, Coconut and Coriander Dressing

Moroccan Spiced Lamb Backstraps, Confit of Leg Meat Samosa,
Citrus Cous Cous and a Raisin Sauce

Garlic and Thyme Roast Scotch Fillet of Beef, Dauphinoise Potatoes,
Saute of Wild Mushrooms and Shallots

Roast Tenderloin of Pork, Glazed with Orchard Apples and Prunes, Pumpkin Puree and
Buttered Kenya Beans With Miniature Capers

Slow Braised Boneless Rib of Beef, Garlic and Thyme Creamed Potatoes,
Truffle Infused Pea Puree

Desserts

Classic Tiramisu, Cappuccino Ice Cream, Coffee Syrup and Biscotti

Vanilla and Orange Panacotta, Mango and Coriander Compote and an Orange Sorbet

Dark Chocolate and Orange Tart, Compote of Red Berries and a Pistachio Ice Cream

Passion Fruit Crème Brulee, Shortbread Biscuits and White Chocolate Ice Cream

Steamed Lemon Sponge Pudding, Hot Chocolate Ice Cream and Elderflower Syrup

Classic Lemon Tart, Sugared Raspberries, Lemon Sauce and Raspberry Sorbet

Vanilla Bean Cheesecake, Strawberry Jelly and a Berry Coulis

Apple and Cinnamon Crumble, Sauce Anglaise and Cinnamon Ice Cream

Individual Lemon Tart Topped with Italian Meringue, Blackcurrant Sorbet and Coulis

Warm Oven Baked Figs, Creamed Ricotta Cheese and Drizzled
with Honey and Toasted Almonds