

Jacques Manor Restaurant **WEDDING MENUS – 1 SEPTEMBER, 2008**

DIAMOND BUFFET MENU \$90.00 per person Minimum Nos – 40 adults

Whilst every care and effort is made, this buffet selection is subject to change depending on produce availability and seasonality. Suitable replacements will be made should the need arise.

Selection of crusty breads, dinner rolls and rosemary & chibata loaves

COLD SELECTION

A Selection of European Charcuteries including Salami, Mortadella and Pastrami
Rolled Poached Mediterranean Chicken Breast & Tomato Tapanade
Tasmanian Atlantic Salmon Rosettes, Basil Pesto Mayonnaise & Petit Herbs
Game Pate en Croute with Onion Jam & Port Jelly

SALAD SELECTION

Caesar Salad, Garlic Croutons & Parmesan Crisp
Vine Ripened Tomato, Avocado, Cheddar Cheese & Rocket Salad
Fresh Garden Salad of Hinterland Greens & Picked Herbs
Creamy Baby Desiree Potato Salad
Waldorf Salad

HOT SELECTION

Chicken Fricasse with Button Mushrooms, Bacon Lardons & Red Wine Sauce
Eye Fillet Medallions & Béarnaise Sauce
Whole Poached Tasmanian Salmon with Hollandaise Sauce

CARVERY

Maple Glazed Champagne Ham
Rosemary & Garlic Studded Roast Leg of Lamb
Herb Crusted Roast Sirloin of Beef
(Served with jus & mustards)

VEGETABLE SELECTION

Butter Roasted Potatoes & Pumpkin
Sautéed Vegetable Panache
Pommes Gratinee

DESSERTS

Tiramisu Terrine with Double Cream
Lemon Citrus Tart
Freshly Made Crepe Suzette Flambéed at the Buffet
Profiteroles filled with Cream Patisserie Topped with Dark Chocolate Sauce
White & Dark Chocolate Mousse
Queensland Tropical fruit platter

Coffee, Tea & Petit fours