

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

GOLD BUFFET WEDDING MENU \$80.00 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, rolls & baguettes

COLD SELECTION

A selection of European Charcuteries including Salami, Mortadella & Pastrami

Rolled Breast of Chicken Camembert with Apricot Glaze

Terrine of Duck with Green Peppercorn Jelly

Fillet of Beef with Grain Mustard Vinaigrette

SALAD SELECTION

Bungunyah Cajun Chicken Caesar Salad, Garlic Croutons & Parmesan Crisp

Citrus Cous Cous Salad, Orange Segments, Dried Fruit & Nuts

Fresh Garden Salad of Hinterland Greens and Hand Picked Herbs

Creamy Baby Desiree Potato Salad

HOT SELECTION

Oven Roasted Chicken Breast, Kalamata Olives & Anchovy Napolitana Sauce

Sirloin steak medallions & Béarnaise Sauce

Reef fish & Lemon Beurre Blanc Sauce

CARVERY SELECTION

Succulent Slow Roasted Turkey with Cranberry Sauce

Succulent Leg of Lamb with Rosemary Sauce

VEGETABLE SELECTION

Oven Roasted Thyme Potatoes

Sautéed Vegetable Panache

Fragrant Jasmine Rice

Pommes Gratinee

DESSERTS

Chilled Blueberry Cheese Cake

Profiteroles filled with Cream Patisserie Topped with Dark Chocolate Sauce

Crème Brulee with Cream & Berries

Queensland Tropical Fruit Platter

Coffee, Tea & Petit Fours