



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.