



River Inn Function & Wedding Menu 2014





River Inn 2014 Functions & Weddings Menu

Please select
2 Entree's
And
3 Mains

Entrée's

- **Pumpkin Soup** Creamy Pumpkin soup served with sour dough Bread
- **Cauliflower soup** served with pan seared sea scallops and sour dough bread
- **Grand Marnier Pate** Very fine pate served with rusty French crouton's and baby beats
- **Oven baked Brie** with home made Tamarillo Relish and crusty bread on the side
- **Smoked Salmon & Lemon Mousse** served on a wild rocket and caper salad
- **Chicken and shallot terrene** served with a fresh garden salad
- **Rosti stacks with King prawns.** Served with baby Rocket and mint aioli.
- **Slow roasted Pork belly** with Apple compote and spiced red cabbage.

Mains

- **Lamb Shanks** Slow cooked succulent shanks served with seasonal greens on a bed of garlic mash.
- **Roast Spitchcock** with chorizo and sage stuffing & seasonal vegetables.
- **Seared Atlantic Salmon** swimming in miso and Asian greens.
- **Traditional Roast beef** served with mixed roasted vegetables and red wine jus.
- **Chicken Pieces stuffed with Mango and spinach** with a green peppercorn and white wine cream sauce. Served with potato au gratin and season vegetables.
- **Rack of Lamb** with Red wine and coconut sauce on garlic mash
- **Pork Cutlets with cranberry wine sauce** served on creamy mash & green salad.
- **Oven Roasted Vegetable Stack** served with lemon hollandaise and basil oil and duchess potatoes



River Inn Canapé Menu 2014



Canapé Menu

- **Cucumber and Prawn Rolls**
- **Tomato, leek and marinated fetta tarts.**
- **Lamb skewers with Tzatziki**
- **Chicken skewers with satay sauce**

- **Prune and bacon skewers**

- **Parmesan and Pesto Toasts**
- **Mushrooms en croute**

- **Vodka-cured smoked salmon canapés**
- **Prawn and dill tarts.**
- **Fresh Prawn spring rolls.**
- **Roast Beef and Caramelised onion canapés.**