



## Welcome to our Function Menu Choices

We have made every effort to provide three menu selections to suit particular needs and budgets. We are more than happy to work with our clients to ensure that their food menu choices suit their function and appetite, so please ask for special requests.

These menus are but a starting point and maybe combined with the Nibbles & Platters menu to have an entrée or alternative we can work together to include an entrée into your menu.

Gluten free, anti-allergy specific and more vegetarian options are available upon request and we are happy to customize our recipes to suit.

Children are most definitely catered for and we realise that as they don't eat as much as adults, we are happy to provide a reduced price (dependant on age) or alternative children's menu.

*At Lavender Valley Farm we pride ourselves on providing quality  
homemade, nutritious and most particularly - filling food!!*



# Dinner Menu 1

\$38.00/per person

May be served either A La Carte or Buffet

## Hot Selection (please select 2)

- Roast Beef with gravy and accompaniments
- Beef Bourguignon
- Rolled Roast Chicken with gravy
- Creamy Herb Chicken with Green Peppercorns
- Thai Green Curry with Pappadams

## Salads and Accompaniments (please select 6)

- Cauliflower Cheese
- Roast Potato
- Honey Glazed Carrots
- Green Vegetables with Toasted Almonds
- Jasmine Rice
- Potatoes a la dauphinoise
- Crunchy potatoes with fetta, spinach & bacon
- Roasted Pumpkin Salad
- Green Salad with bocconcini and cherry tomatoes
- Rice Salad with currants, cashews & Sweet Chilli Sauce
- Cherry Tomato & Chickpea Salad
- Almond Israeli Couscous Salad
- Mediterranean Pasta Salad

## Desserts – please choose 2

- Wild Berry Pavlova
- Tiramisu
- Pineapple Cheesecake
- Tangy Lemon Meringue Pie
- Sticky Date Pudding served with thickened cream and/or vanilla ice-cream

## Tea & Coffee



## Dinner Menu 2

\$45.00/per person

May be served either A La Carte or Buffet

### Hot Selection (please select 3)

- Roast Beef with gravy and accompaniments
- Beef Bourguignon
- Rolled Roast Chicken with gravy
- Creamy Herb Chicken with Green Peppercorns
- Thai Green Curry with Pappadams
- Roast Pork with Plum Sauce
- Lamb Moussaka
- Slow Roasted Lamb with Lemon & Garlic
- Eggplant, Roast Tomato Lasagne
- Spinach & Ricotta Cannelloni

### Salads and Accompaniments (please select 7)

- Cauliflower Cheese
- Roast Potato
- Honey Glazed Carrots
- Green Vegetables with Toasted Almonds
- Jasmine Rice
- Warm Vegetable Salad – eggplant, zucchini, tomatoes, mushrooms, olives
- Potatoes a la dauphinoise
- Crunchy potatoes with fetta, spinach & bacon
- Roasted Pumpkin Salad
- Green Salad with bocconcini and cherry tomatoes
- Rice Salad with currants, cashews & Sweet Chilli Sauce
- Cherry Tomato & Chickpea Salad
- Quinoa Salad with beetroot & pumpkin
- Almond Israeli Couscous Salad
- Mediterranean Pasta Salad

### Served with Bread Rolls and Butter

### Desserts – please choose 2 (40 people) or 3 (40 or more people)

- Wild Berry Pavlova
- Tiramisu
- Pineapple Cheesecake
- Tangy Lemon Meringue Pie
- Sticky Date Pudding served with thickened cream and/or vanilla ice-cream
- Individual Apple Pie with ice cream
- Fresh Fruit Platter

### Tea & Coffee



## Dinner Menu 3

\$55.00/per person

May be served either A La Carte or Buffet

### Hot Selection (please select 3)

- Rib Eye Steak
- Individual Beef En Croutes
- Beef Wellington
- Chicken Breast with Honey Mustard Glaze
- Creamy Herb Chicken Breast
- Greek Lamb Cutlets
- Pork Fillets with Plum & Pistachio Sauce
- Pork steaks with Vine tomatoes and Pine nuts
- Veal Schnitzel with Mushroom Sauce
- Dukkah Encrusted Baked Salmon

### Salads and Accompaniments (please select 7)

- Cauliflower Cheese
- Roast Potato
- Honey Glazed Carrots
- Green Vegetables with Toasted Almonds
- Jasmine Rice
- Warm Vegetable Salad – eggplant, zucchini, tomatoes, mushrooms, olives
- Potatoes a la dauphinoise
- Crunchy potatoes with fetta, spinach & bacon
- Roasted Pumpkin Salad
- Green Salad with boccocini and cherry tomatoes
- Rice Salad with currants, cashews & Sweet Chilli Sauce
- Cherry Tomato & Chickpea Salad
- Quinoa Salad with beetroot & pumpkin
- Almond Israeli Couscous Salad
- Mediterranean Pasta Salad

### Served with Bread Rolls and Butter

### Desserts – please choose 2 (40 people) or 3 (40 or more people)

- Caramel Orange Pavlova
- Chocolate Mint Mousse
- Tiramisu
- Tangy Lemon Meringue Pie
- Sticky Date Pudding served with thickened cream and/or vanilla ice-cream
- Fresh Fruit Platter
- Individual Apple Pie with lavender ice cream

### Tea & Coffee

