
GRAZING TABLE MENU

SERVED BANQUET STYLE

BREADS TO START

Slow roasted shoulder of lamb,
hummus, tzatziki, za'atar, lemon

Poached chicken salad,
broccoli, edamame, organic quinoa, coriander, mint, sesame dressing

Duck fat roasted potatoes,
beer onion gravy, crème fraiche

Steamed seasonal greens,
butter, toasted almonds

Leafy greens,
citrus dressing

DESSERT

Shared plates

Duck Island ice cream dixie cups, warm chocolate brownie, brioche donuts filled with custard, homemade marshmallows

(MINIMUM 8 PEOPLE)

