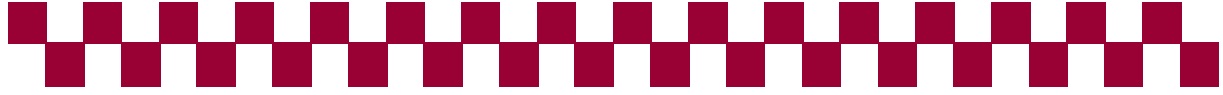


# Victoria House

## Motor Inn



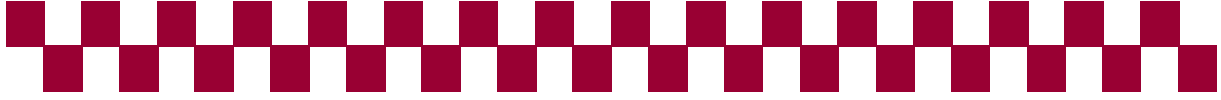
### Wedding / Function Menus

#### **Cocktail Package – Standing**

- Grilled Chicken, Apple and Walnut Salad on baby cos
- Seared Beef with Onion Jam with Thyme Aioli
- Assorted Bruschetta: Wilted Spinach and Goat Cheese, White Bean and Rosemary, Tomato, Garlic and Basil
- Smoked Salmon on Cucumber with Dill
- Beef or Chicken Sate with Peanut Sauce
- Mini Crab Cakes with Cajun Remoulade
- Thai fish cakes with vietnamese dipping sauce
- Oysters :- natural, red wine vinaigrette, kilpatrick, bloody mary
- Parmesan and rosemary polenta with cherry tomatoes and Danish feta
- Chorizo on crostini with tomato chutney
- Saganaki bites with tzatziki
- Potato roestis topped with smoked chicken and avocado salsa
- Mini steak sandwiches

# Victoria House

## Motor Inn



### Wedding / Function Menus

#### Formal reception – Seated

##### Entrée

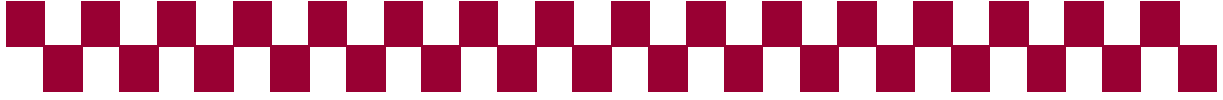
- Antipasto platters....a selection of dips, cured meats, grilled vegetables, seafood and breads
- Classical French onion soup with grilled Gruyere toasts
- Marinated Thai beef tossed in soba noodles and baby bok choy
- Baked BBQ mushrooms fill with feta, semi-dried tomatoes and basil on a bed of soft polenta
- Spicy Moroccan lamb fillos on lemon preserved couscous
- Coconut chicken kaffir lime and chilli salad

##### Mains

- Crispy skin salmon fillet on warm curried lentils with chat potatoes tossed in dill butter
- Succulent spiced lamb sirloin on a wild rocket Greek salad
- Porterhouse steak on a seeded mustard mash, sauté greens of beans and asparagus and a port jus.
- Pumpkin Gnocchi with pesto sauce & Mediterranean vegetables
- Italian Style Confit of Duck on Grilled Polenta Wedges & braised Red Wine Cabbage
- Organic Chicken breast coated in peanut dukkah served with a sweet corn and mushroom risotto & oven dried tomatoes

# Victoria House

## Motor Inn



### Dessert

- Banana gingerbread pudding with a rich caramel sauce and vanilla ice-cream
- Rum and Raisin chocolate Brownie with a dollop of double cream
- Warm Apple tart tatine with creamy vanilla ice cream
- Bailey's Crème brulee with little dipping wafers
- Local cheese, fruit and crackers