

*Jacques Manor Restaurant* **WEDDING MENUS – 1 JANUARY, 2014**

**DIAMOND BUFFET MENU \$90.00 per person Minimum Nos – 40 adults**

*Whilst every care and effort is made, this buffet selection is subject to change depending on produce availability and seasonality. Suitable replacements will be made should the need arise.*

**Selection of crusty breads, dinner rolls and rosemary & chibata loaves**

**COLD SELECTION**

A Selection of European Charcuteries including Salami, Mortadella and Pastrami  
Rolled Poached Mediterranean Chicken Breast & Tomato Tapanade  
Tasmanian Atlantic Salmon Rosettes, Basil Pesto Mayonnaise & Petit Herbs  
Game Pate en Croute with Onion Jam & Port Jelly

**SALAD SELECTION**

Caesar Salad, Garlic Croutons & Parmesan Crisp  
Vine Ripened Tomato, Avocado, Cheddar Cheese & Rocket Salad  
Fresh Garden Salad of Hinterland Greens & Hand Picked Herbs  
Creamy Baby Desiree Potato Salad  
Waldorf Salad

**HOT SELECTION**

Chicken Fricasse with Button Mushrooms, Bacon Lardons & Red Wine Sauce  
Eye Fillet Medallions & Béarnaise Sauce  
Whole Poached Tasmanian Salmon with Hollandaise Sauce

**CARVERY**

Maple Glazed Champagne Ham  
Rosemary & Garlic Studded Roast Leg of Lamb  
Herb Crusted Roast Sirloin of Beef  
(Served with jus & mustards)

**VEGETABLE SELECTION**

Butter Roasted Potatoes & Pumpkin  
Sautéed Vegetable Panache  
Pommes Gratinee

**DESSERTS**

Tiramisu Terrine with Double Cream  
Lemon Citrus Tart  
Freshly Made Crepe Suzette Flambéed at the Buffet  
Profiteroles filled with Cream Patisserie Topped with Dark Chocolate Sauce  
White & Dark Chocolate Mousse  
Queensland Tropical fruit platter

Coffee, Tea & Petit fours