

PRIVATE FUNCTION:

Hors d'oeuvres upon arrival:

- *A medley of mini tartlets: bacon & onion, mushroom & parsley, blue cheese & asparagus, smoked salmon & capers*
- *Mini savoury chicken rolls*

Entrée:

- *Two mixed platters served to each table with a selection of tasty nibbles – vegetable, Anti Pasto & seafood with a variety of accompanying sauces & plenty for everyone*

Main buffet:

- *Individually selected & smoked for Lansdowne House, hot ham on the bone studded with cloves and cooked with an orange, honey & hot English glaze accompanied with crushed pineapple, hot English & Dijon mustards and maraschino cherries*
- *Prime scotch fillet of beef, seasoned and cooked medium rare and served with horseradish or béarnaise sauces*
- *Gourmet potatoes steeped in a mint, parsley and chive butter*
- *A hot tomato, onion & fresh basil salsa with a few special ingredients*
- *A creamy garlic, mushroom & parley ragout*
- *Broccoli & cauliflower lightly steamed & served in our own three cheese sauce, topped with breadcrumbs & grilled to a golden brown*
- *Baby beans steamed & tossed in an almond butter*
- *A mixed green salad with Roma tomatoes, cucumber, red onion, spring onions, mixed peppers, eggs, fresh herbs, avocado and more topped with freshly made crispy croutons and served with a traditional salad cream or a tangy orange, balsamic vinaigrette*

Dessert:

- *A blackberry & apple crumble with a rich brown sugar crispy topping and accompanied with a creamy custard*
- *Our famous 30 egg, three tiered Pavlova extravaganza filled with a cream & raspberry coulis, covered in Chantilly cream, shavings of dark chocolate and tropical fruits*
- *A giant fruit salad with large chunks of tropical fruits and a few extra ingredients!*
- *Made on the premises, a choice of a creamy passionfruit icecream and the house special icecream – orange, dark chocolate and Cointreau accompanied with a rich chocolate Ganache and extra raspberry coulis*

Cheeseboard:

- *An assortment of cheeses & dried fruits with a cracker selection and crispy crostini*

'Afters':

- *A wide selection of teas and herbal teas as well as freshly brewed coffee served from silver pots and accompanied with a selection of after dinner 'naughties' with the compliments of Lansdowne House.*