

## ***The Sunday Roast'***

*2 courses for \$50 per head*

*(Entrée and Main or Main and Dessert)*

*3 courses for \$65 per head*

*For parties of around 8 to 20 people*

### ***Entree***

*A choice of*

- *Lamb mince kofte with mint yoghurt dressing*
- *Homestead pumpkin soup*
- *Gingered lentil soup*
- *Red salmon and dill mousse with cucumber relish*

*Bread rolls with our compliments*

### ***Main course***

*Roast vegetables, steamed greens, Cauliflower cheese bake, gravy, apple sauce, mint jelly,*

*With oven roasted*

- *Lamb*
- *Chicken with stuffing*
- *Pork with crackling*
- *Vegetarian grain and nut loaf*

*Combinations welcome*

### ***Dessert***

*A choice of*

- *Grandmarnier bread and butter pudding with cream and/or ice cream*
- *Sticky date and walnut pudding with butterscotch sauce*
- *Coffee pannacotta with sambuca or amaretto skirt*

*Complimentary coffee or tea for all who would like it*

*Plunger coffee or a Pot of tea (various Twinings and herbal teas available)*