



CHEFS CHOICE

a **popular** choice for small groups, parties, birthdays, anniversaries, christenings, reunions, business dinners and more

history & gardens
your own printed menu
guests can choose just what they want

Park close by, greet and meet your guests on the long vine covered verandah or in the courtyard of Old Government House.

YOUR OWN PRIVATE DINING ROOM

or choose the beautiful garden marquee seating 10, 20 or 30 guests

including

Linen cloths and napkins, background music, fresh bread rolls, all food and staff, fresh brewed teas and coffees chocolates.

Room hire & staff costs **included**.

Menu : Chef's Choice Menus are perfect for small groups. They vary from week to week depending on the season. Breads, tea, coffee, iced water and chocolates are included. Two Courses are \$68 and three courses \$78 per guest. Up to 30 guests there is a full choice from a menu similar to the sample over page. Above 30 guests we serve these menus as set or alternate service menus.....

Drinks : Just add drinks to this package. Choose a set price drinks package or an on consumption package.



Parramatta Park

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www.lachlans.com.au

DINING IN HISTORY

Chefs Choice

Sample Chef's Choice Menu

Fresh Bread Rolls

ENTREE

Thai Seafood Cakes with rocket salad and a soy, ginger, chilli and lime dressing (GF DF)

OR

Mushroom Risotto with parmesan wafers & toasted pinenuts (GF V Vegan without parmesan)

OR

Spinach and Ricotta Ravioli with a fresh basil and tomato sauce and shaved parmesan (V)

OR

Salt and Pepper Calamari with rocket, pear and citrus aioli (GF DF)

MAINS

Fresh Atlantic Salmon Fillet with roast fennel and citrus dressing (GF DF)

OR

Chicken Breast Fillet roasted, served on mushroom risotto with a pomegranate and pepper salsa (GF DF)

OR

Southern NSW Grass Fed Sirloin 220g grilled served with garlic potato mash and a red wine jus (GF DF)

OR

Roast Pumpkin Zucchini & Ricotta Slice with a beetroot coulis (GF V)

DESSERT

Citrus Tart

with a rice flour base, Grand Marnier, fresh cream and passionfruit syrup (GF Vegan)

OR

Sticky Date Pudding

served hot with butterscotch sauce and vanilla icecream

OR

Mocca Mousse

with mascarpone, cream and pistachio (GF)

OR

Fresh Fruit Compote summer fruits with mango sorbet and passionfruit and Cointreau syrup (GF V)

Fresh Brewed Tea and Coffee

with after dinner liqueur chocolates

(GF= Gluten Free V = Vegetarian Vegan = Vegan DF= Dairy Free)

Chef's Choice Menus change from season to season depending on what is fresh, in season and may vary a little from day to day