



SHARE PLATTERS EXPERIENCE

RUSTIC ROAST

Minimum of 10 guests
Maximum of 40 guests

Starters

Antipasto boards with marinated vegetables, olives, pickled root vegetables and thyme infused feta (LG)
Panzanella salad
Quinoa salad, dried fruit and seasonal citrus (V)
Smoked salmon, capers and dill (LG/LD)
Tandoori chicken thigh (LG/LD)

Mains

Your choice of three items
Oven baked reef fish with capers and tarragon sauce (LG)
Slow roasted beef striploin, Madeira jus, (LG)
Roasted chicken with pan jus (LG)
Rosemary and garlic leg of lamb, mint jus (LG)
Crispy skinned pork loin with a caramelized apple sauce (LG)

Sides

Your choice of three items
Roast rosemary and garlic baby potato (V/LG)
Honey glazed roast root vegetables (V)
Roasted paprika dusted pumpkin (V)
Corn on the cob with herb butter (V/LG)
Sautéed green beans, semi roasted tomato and almond (V)
Crushed potatoes with parsley (V)
Potato gratin (V)
Creamy mash potato (V)
Steamed seasonal vegetables (V)
Cauliflower mornay (V)

Finishers

Pastry chef's selection of assorted pastries, cakes and mini tart
Kenilworth selection of cheeses with fig jam, dried fruit, muscatel and crackers (LG/V)
Seasonal fruit salad (LG)

LG Low Gluten | LD Low Dairy | LGO Low Gluten
Options Available | LDO Low Dairy options
Available | V Vegetarian | VG Vegan

SHARE PLATTERS EXPERIENCE

SICILIAN FAMILY FEAST

Minimum of 10 guests
Maximum of 40 guests

Starters

Panzanella Salad - Italian tomatoes, fresh basil, red onion, garlic ciabatta and bocconcini cheese (LGO/V/VGO)

Insalata Salad, wild rocket radicchio, pancetta, pine nuts, dried cranberries, balsamic (LG/VGO)

Fritto Misto de Mare - battered prawns, crumbed salt & pepper calamari with lime aioli (LD)

Hero Dishes

Veal Meatballs Al Sugo (LD) served with garlic bread (LGO) and parmesan

Pasta A la Norma - rigatoni, eggplant, pomodoro sauce, smoked scamorza cheese and chives (LGO/V/VGO)

Pork Belly Porchetta with rosemary & garlic, served with green vegetables (LG/LD)

Sicilian style Lemon chicken

Roast Dutch carrots, crumbled feta and vegan pesto (LG/V/VGO)

Steamed broccolini with lemon oil and toasted almonds (LG/LD)

Finishers

Kenilworth selection of cheeses with fig jam, dried fruit, muscatel and crackers (LG/V)

Tiramisu slice with fresh berries

Seasonal fruit salad