



# FUNCTION PACKAGES

WINDSOR RSL - The Home of the Hawkesbury

## BANQUET

2 COURSES \$65 per person | 3 COURSES \$69 per person

### ENTREE

Seared lemon butter scallops on pea puree with pancetta dust & micro herbs

Spinach and ricotta ravioli in tomato sugo with basil, parmesan cheese crisp & a battered zucchini flower

New style flat iron steak pieces served with potato pancake, tempura snow peas, crispy Shallots & miso jus

Roasted pork belly on parsnip puree with cherry tomatoes & a sage jus

Anti - pasto plate with mixed deli meats, olives and pickled vegetables

Smoked salmon salad with semi dried Tomato, shaved cucumber, red onion, caper berries and lemon aioli

Garlic prawns in chilli tomato sugo with sourdough bread

### MAIN

Pan- fried chicken breast on potato mash, topped with bacon and prawns with a cream sauce and green vegetables

Lamb rump on sweet potato mash Topped with goats cheese and red onion stew with red wine jus

Grilled john dory fillets served with chips and salad

Sirloin steak cooked medium with roasted chat potatoes, roasted target beetroot and brussel sprouts with a seeded mustard jus

Vegetable korma with jasmine rice and roti bread

Pork medallion on potato mash with baby Spinach topped with a creamy peppercornsauce

Crumbed salmon fillets with pea puree and mash potato

(MINIMUM CATERING NUMBER OF 20 APPLIES)