

# *French Family Style*

French Family Style is where the food is presented on platters and placed in the centre of the table for guests to share, just like you might do at home. This is nice for the guests as it is very friendly and there is also minimal wait time for the table to be served, making it ideal for larger weddings. The plates are traditionally replenished throughout the meal.

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## *French Family Style Menu One*

From \$75.50 per guest

### *Canapés*

**Your choice of four canapés**

### *House breads and dips*

Freshly baked Bread from The Sauce Kitchen

served with salmon mousse, roasted red pepper dip

Basil pesto and white bean spread

### *Main course placed on the table to share*

#### **Beef Short Ribs bourguignon**

slow cooked beef ribs in red wine with mushrooms and bacon

#### **Free Range Chicken**

braised with lemon, garlic, rosemary and olives

### *Vegetables*

Potatoes Duchesse, crispy baked rich and creamy mash

French beans, Broccoli and Carrots

### *Plated dessert*

**Your Wedding Cake\*\*** plated with fruit couli and cream

**Option** add dessert, sweet treats and/or cheese

\*\*Provided by the client

## *French Family Style Menu Two*

From \$86.50 per guest

### *Canapés*

**Your choice of four canapés**

### *Entrée*

#### **Baked Garden Pea Mousse**

with Crispy free range bacon and Parmesan Wafers

#### **Apple and Rocket Salad**

with Basil Pesto Vinaigrette

### *Main course placed on the table to share*

#### **Roast Lamb Loin**

with fresh mint and garlic

#### **Free range Rolled Roast chicken**

with a spinach, Sage and Onion Stuffing

*Served with gravy*

### *Vegetables*

Duck fat Potatoes

Honey glazed carrots with feta

Steamed seasonal greens

### *Plated dessert*

**Your Wedding Cake\*\*** plated with fruit couli and cream

**Option** add dessert, sweet treats and/or cheese

\*\*Provided by the client

## *French Family Style Menu Three*

From \$95 per guest

### *Canapés*

**Your choice of four canapés**

### *Entrée*

**Duck and Orange confit**

Pressed confit duck with an orange gelée

**Watercress, orange and hazelnut salad**

with a honey vinaigrette

**Activated charcoal crostini**

### *Main course placed on the table to share*

**Marinated Beef Fillet**

with red wine, rosemary and garlic  
served with jus

**Freedom Farm Pork Belly**

with dried plums, lemon and thyme  
apple mustard glaze

### *Vegetables*

Herbed buttered gourmet potatoes

Green garden salad

Mediterranean vegetables

### *Sweet course*

**Matcha choux with Black and white sesame**

**Meringues with freeze dried raspberries**

**Your Wedding Cake\*\*** plated with fruit couli and cream

**Option** add dessert and/or cheese

\*\*Provided by the client

# *Plated Menu*

For Plated Set Menus we offer you two entree choices, two main course choices and two dessert choices. Your guests will place their order with the wait staff just as they would in a restaurant. This service style requires a larger number of staff for preparation and service. Plated Set Menus are best suited for medium to small size weddings.

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## *Canapés*

**Your choice of canapés from our canape menu**

## *Entrée*

### **Salmon Scented with Rosemary**

salsa verde and crusty bread

### **Pressed Duck and Orange confit**

watercress, orange and hazelnut salad & activated charcoal crostini

### **Baked Garden Pea Mousse**

with crispy free range bacon, Parmesan wafers, apple rocket salad with basil pesto vinaigrette

### **Baby Beetroot & Goats Cheese**

with honey caramel walnuts and microgreens

### **Prawn, Lemongrass & Lime Salad**

with avocado, coconut dressing

## *Main Course*

### *Beef*

**Red Wine Marinated Roast Beef Fillet**

Mediterranean vegetables, dauphinoise potatoes and jus

**Beef Short Ribs Bourguignon**

slow cooked beef ribs in red wine with mushrooms and bacon, mash

**Chargrilled Sliced Beef Sirloin**

portobello mushrooms, duck fat potatoes, seasonal greens and bearnaise sauce

### *Lamb*

**Char-grilled Lamb Cutlets**

with dauphinoise potatoes, seasonal vegetables and red wine jus

**Roast Lamb Loin**

with fresh mint, honey glazed carrots, seasonal greens & herbed new potatoes

**Slow Cooked Lamb Leg**

with garlic, thyme and rosemary, Kumara and parsnip crisps, duchesse potatoes

### *Chicken*

**Free Range Boneless Rolled Roast Chicken**

with a spinach, Sage and Onion Stuffing Served with dauphinoise potatoes and seasonal vegetables

**Free Range Chicken**

braised with lemon, garlic, rosemary & olives, warm roasted vegetable salad with Israeli cous cous

**Buttermilk Chicken Supreme**

seasonal vegetables, Potatoes Anna and veloute sauce

### *Pork*

**Freedom Farm Pork Belly**

with dried plums, lemon & thyme with an apple mustard glaze, fresh garden salad, gourmet potatoes

**Freedom Farm Pork Loin**

with herb stuffing, duck fat potatoes

### *Vegetarian & Vegan*

**Aubergine Cannelloni with Spinach and Ricotta**

crisp garden salad and garlic bread (vegetarian)

**Cauliflower Steaks with Garlic Puy Lentils**

baby kale and herbed yoghurt (Vegan)

## *Desserts*

**Lemon curd white chocolate cheesecake**

with mint and citrus salad

**Bitter Chocolate Crème Brulee tart**

with crème anglaise and chocolate bark

**Banana and Toffee Caramel Cream Cake**

caramel popcorn and spun sugar

**Lemon Meringue Pie**

with toasted flaked almonds and white chocolate

**Caramelised Lime Tart**

Mango passionfruit compote and pistachio praline

**Triple Chocolate Mousse Cake**

with orange almond tuile

**Dark Chocolate and Coconut Cake**

raspberry couli and whipped coconut cream (vegan)