

Banquet Roast Menu

A social and intimate way to cater your wedding. Tender and juicy roast meats and traditional accompaniments served as a buffet.

Roast Meat

All banquet roast meats include:

- Roast chicken with house made stuffing
- Roast pork with crispy crackle and spiced apple sauce

Plus, your choice of:

- Garlic and herb studded rolled lamb roast with mint sauce
or
- Succulent roast beef with horseradish cream

Sides

Includes:

- Roast pumpkin
- Crispy roast potatoes
- Honey glazed carrots
- Butter tossed green beans and broccolini

Accompaniments

Plus your choice of two of the below:

- Cauliflower gratin
- Truffle mash
- Slow roasted sweet potato with balsamic glaze
- Crushed minted peas
- Corn on the cob

Condiments

Includes:

- House made gravy
- A selection of mustards
- Worcestershire sauce

Optional extra: Dinner roll with butter + \$2.00pp

Summervgrove
ESTATE