

# BURNIE ARTS & FUNCTION CENTRE

## MAINS MENU

One choice \$23.50 per person; Two choices \$27.00 per person;  
Three choices \$31.50 per person  
Alternate drop (2 selections) \$25.50 per person

### Fish

**Crumbed local catch of the day:** served with tartare and lemon

**Grilled Ocean Trout Fillet:** finished with a light tangy citrus sauce

**Tasmanian Salmon Fillet:** combined with sautéed spinach wrapped in filo pastry and served with a delicate lemon sabayon

**Seafood Parcels:** a combination of seafood in a creamy herb sauce, encased in filo pastry and accompanied by a butter, white wine and chive sauce

### Chicken

**Swiss Chicken:** succulent breast of chicken topped with ham and Swiss cheese and finished with a light creamy mustard sauce

**Chicken Filet Mignon:** tender chicken wrapped in bacon, pan-fried and finished with a mushroom bordelaise sauce

**Chicken with Camembert and Bacon:** succulent breast, pocketed with bacon and camembert and served with a creamy peppercorn sauce

**Chicken with Cheese Crust:** tender breast meat topped with tasty cheese crumble and served with a cheese and chive sauce

### Turkey

**Roast Turkey:** tender turkey roasted and served with the traditional accompaniments of cranberry sauce and pan gravy

**Turkey and Ham Gateau:** Layers of turkey, ham and cranberry sauce encased in pastry

**Confirmation of catering numbers and any special dietary needs are required one week in advance of the function.** Accuracy is important as charges correspond with this figure. **Please note that prices are subject to change due to the recent floods and fluctuating prices for fresh produce and meat. A firm price can be given a month out from an event.**

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### Pork

**Fillet of Pork:** fillet of pork seasoned with apricot and prunes and served with an apricot and ginger glaze

**Roast Pork Fillet:** succulent fillet coated with mustard and served with a creamy mustard and brandy sauce

**Roast Pork:** traditional roasted leg served with crisp crackling, apple sauce and rich brown gravy

### Lamb

**Lamb Roast:** traditional roast leg of lamb served with rich brown gravy and mint jelly

**Rolled Roast Lamb:** boned leg of lamb, seasoned with spinach, apricot and pine-nut stuffing and served with a port and orange sauce

**Marinated Lamb:** Tender Lamb marinated in a herb and garlic dressing and finished with a rich pan gravy

### Beef

**Tasmanian Roast Beef:** tender Scotch fillet beef rubbed with a mustard and pepper crackle and served with a rich brown gravy

**Tasmanian Fillet of Beef:** succulent slices of Scotch fillet beef topped with a rich raisin and red wine demi glace

**Beef Tournedos:** tender Tasmanian eye fillet topped with whole mushrooms and served with a red wine sauce

**Beef Wellingtons:** individual parcels of Tasmanian eye fillet with mushroom seasoning encased in puff pastry and served with a brown onion sauce

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