



**duck duck goose** catering

## menu options **seated menu B**

### **Entrees**

thyme & garlic roasted spatchcock w/ warm kipfler potato salad + crispy pancetta

asian style oxtail gow gee w/ bok choy and sweet chinese dipping sauce

warm salad of smoked duck, pear, watercress and candied walnuts

seared carpaccio of beef w/ oliveade, smoked tomato, baby basil + grana padano

cold smoked salmon w/ crunchy fennel salad + orange vinaigrette

### **Mains**

seared blue eye cod w/ zucchini noodles, chilli tomato compote + saffron cream

lamb rump w/ caponata, polenta + herbed mascarpone

pot roasted poussin wrapped in pancetta w/ pinenuts + rosemary & garlic crushed potatoes

eye fillet w quince glaze, taleggio, rosemary potatoes + jus

roasted loin of veal w/ champ, eschallots, wilted greens + black olive jus

### **Desserts**

maple glazed pears w/ spiced mascarpone + crispy brioche crumble

frangelico + white chocolate pannacotta w/ burnt orange syrup

double chocolate tart w/ vanilla bean ice cream + berry compote

creme catalan w/ roast almond biscotti

italian meringue layered w/ fresh strawberry, vanilla sponge and creme anglaise