

**FIRST COURSE
(SELECT ONE)**

MEDITERRANEAN ANTIPASTO PLATE (G)

PROSCIUTTO, HUNGARIAN SALAMI, ROAST VEGETABLES, FRITTATA, FETA CHEESE,
MARINATED KALAMATA OLIVES & EGG

GREEK STYLE TASTING PLATE (V)

DOLMADES, FETA CHEESE, ROAST ZUCCHINI, EGGPLANT, MARINATED KALAMATA OLIVES,
TZATZIKI & HUMMUS DIPS WITH TOASTED BREADS (V)

BEEF CARPACCIO, THINLY SLICED RARE BEEF (G)

WITH ROCKET, SHAVED PARMESAN, MAYO & POTATO CRUNCH

DICED TUNA TARTARE

MISO, SESAME, GINGER DRESSING

EDAMAME BEANS, WAKAME, CRISPY BREAD & CITRUS MAYO

SMOKED SALMON PLATE (G)

MICRO HERBS, CAPERS, POTATO CRUNCH & LEMON CITRUS MAYO

SAFFRON SPICED CHILLI PRAWNS (G)

BASMATI RICE & MILD RED CHILLI SAUCE

SATAY CHICKEN STRIPS (G)

BASMATI RICE, SATAY SAUCE, PINEAPPLE & CUCUMBER GARNISH

FIVE SPICE DUCK & MUSHROOM RISOTTO (G)

WITH MUSHROOM RAGOUT & PARMESAN SHAVINGS

PUMPKIN & RICOTTA RAVIOLI (V)

WITH PARMESAN, PUMPKIN DICE, OVEN ROASTED TOMATO SAUCE

SPICED POTATO & PEA FILO PARCEL (V)

OVEN BAKED PARCEL WITH A BUSH TOMATO CHUTNEY

SOUPS

ROAST TOMATO & BASIL SOUP WITH PARMESAN CROUTON (V)

MINISTRONE - SEASONAL VEGETABLES, BEANS, TOMATO, PEARL COUSCOUS & PESTO

SAVOY'S SIGNATURE HUNGARIAN GOULASH SOUP

**MAIN COURSE
(SELECT ONE OR TWO)**

ROAST SCOTCH FILLET OF BEEF

POMME POTATOES, SEASONAL VEGETABLES & ROSEMARY BEEF JUS

SLOW COOKED BEEF CHEEK

SEASONAL VEGETABLES WITH A GARLIC MASH & RED WINE JUS

HERBED CHICKEN

CRISPY SKIN HERBED CHICKEN BREAST, SEASONAL VEGETABLES, MUSHROOM RAGOUT,
POMME POTATOES & LIGHT CHICKEN JUS

FISH OF THE DAY

POTATO LATKE, SEASONAL VEGETABLES, OVEN ROASTED TOMATO SAUCE & CITRUS DRESSING

BUTTER CHICKEN

SPICED CHICKEN THIGH, MILD CASHEW CURRY SAUCE, BASMATI RICE & GARLIC NAAN

CHICKEN VERRATO

MARINATED ROASTED CHICKEN BREAST, RICE PILAF,
SEASONAL VEGETABLES, BABY CAPERS & TOMATO JUS

VEGETABLE TAGINE

CUMIN ROASTED SWEET POTATO & CHICKPEAS,
HERB LEMON & ALMOND COUS COUS, TAHINI YOGHURT & CORIANDER

FESTIVE SEASONAL ROAST TURKEY & HAM

SLICED ROAST TURKEY BREAST, SPICED SMOKED HAM, POMME POTATOES,
SEASONAL VEGETABLES, TRADITIONAL FESTIVE GRAVY & CRANBERRY SAUCE

RACK OF LAMB (ADDITIONAL COST \$7.00 PER PERSON)

THREE POINTS, POMME POTATOES, SEASONAL VEGETABLES, MINT JUS

EYE FILLET OF BEEF 220 GRAM (ADDITIONAL COST \$7.00 PER PERSON)

ROAST GARLIC MASH, SEASONAL VEGETABLES, CARAMELISED ONION & ROSEMARY JUS

FILLET OF ATLANTIC SALMON (ADDITIONAL COST \$7.00 PER PERSON)

BROWN RICE, EDAMAME, WAKAME, SESAME & MISO CITRUS DRESSING

DIETARY GUIDE

WE TAKE GREAT CARE TO ENSURE THOSE WITH SPECIAL DIETARY NEEDS ARE PROVIDED MEALS THAT
ARE SUITABLE. PLEASE ADVISE IN ADVANCE IF ANY OF YOUR GUESTS ARE VEGETARIANS, COELIAC OR
HAVE ANY SPECIFIC FOOD ALLERGIES.

THE BRIGHTON SAVOY

WEDDING & EVENTS MENU

DESSERT (SELECT ONE OR TWO)

BREAD & BUTTER PUDDING

SAFFRON, CARDAMOM & CINNAMON SPICED SULTANA PUDDING
VANILLA CUSTARD, HONEY DRIZZLE & HONEYCOMB

DECONSTRUCTED BERRY CHEESE CAKE

ALMOND COCONUT-CRUMBLE, FRESH RASPBERRIES & BERRY GEL

CHOCOLATE & ORANGE PANNA COTTA

FRESH STRAWBERRIES, SHORTBREAD CRUMBS, ORANGE GEL & CHOCOLATE SHAVINGS

EATON MESS

CRUSHED MERINGUE, WHIPPED CREAM, FRESH STRAWBERRIES & RASPBERRIES
BERRY GEL & HONEYCOMB

PROFITEROLES

CHOUX PASTRY PUFFS FILLED WITH CRÈME PATISSERIE TOPPED ON CHOCOLATE CUSTARD
WITH VANILLA ICE CREAM

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, CHOCOLATE SOIL, VANILLA ICE CREAM, DATES, HONEYCOMB

CHRISTMAS PLUM PUDDING

SERVED WITH BRANDY CUSTARD, WHIPPED CREAM & BERRIES

DESSERT TRIO

SERVED TO ALL GUESTS

MINI STICKY DATE PUDDING, BUTTERSCOTCH SAUCE
MINI APPLE & WALNUT STRUDEL, CUSTARD
VANILLA ICE CREAM, CHOCOLATE SOIL



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