



Fathers Day Lunch 2016

WOOD FIRED ROTISSERIE BBQ MENU

Live Rotisserie Cooking Station

Porchetta, Rolled Pork Roast with Crackling
Lamb Leg in Mustard Rosemary Marinade

Sauce & Condiments

Apple Sauce, Pork jus with Mustard and Caraway
Hot Mustard, Mint Jelly, Chilli sauce

Live BBQ Cooking & Rotisserie

Mixed Italian Sausages
Chicken Wings in Honey Soya marinade
Mini Rump Steaks with Oregano olive oil
Vegetable and Haloumi Skewer with Basil Pesto (VE, GL)

Sauces

Classic BBQ Sauce, Curry Ketchup, Mild Mustard, Sweet Chilli sauce,
Roccette Aioli, Sweet Soya Dip

Live Seafood Paella Cooking Station

Spanish Seafood Paella with Calamari, Mussels, shrimps, Chorizo, Basil and
Peas, fresh from the Pan to your Plate

Hot From the Pot German Carving Station

Sauerkraut and Pork Hocks and German Sausage

Live Wood Oven Baking

Flat bread infused flavours
Anchovies, Garlic & Capers
Black Olives & Rosemary
Parmesan and Garlic Olive, Sardine, Capers



Sides

Mashed Potatoes (V)
Roasted Potatoes with Rosemary – Lemon and Olive Oil (VE, GF)
Grilled Tomatoes, Provencale herbs Crust (VE)
Corn on the cob with Lemon lime garlic butter glaze (VE, GF)
Roasted Pumpkins flavour with Honey and fresh thyme
Macaroni and Cheese (V)

Salads

Beetroot, walnut and Goat cheese salad
Caesar Salad with Cashew nuts and Chicken strips
Pasta Salad with Mediterranean vegetables and Sweetcorn
Potato salad with Gherkins and Bacon
Panzanella Bread salad, Tomato's with fresh Basil and Evoo dressing
Asian Rice Noodle Salad with Ground Chicken
Bavarian White Cabbage Salad (VE, GF)

Salad Bar

Mixed Mesclun Lettuce leaves, Cherry Tomatoes
Rockets, Cucumber, Carrots, Spring Onions, Red Radish, Artichokes
Olives green and black, Italian Home Made Pickles, Gherkins

Dressings & Condiments

Balsamic Dressing, Raspberry vinegar dressing, Indian Yoghurt Raita, Mustard dressing
Croutons, Silver Pickled Onions, Mango Chutney, Pappadums, Fried Onions, Lemon Wedges, Grated Cheese, Bacon Cubes

Dessert Buffet

Homemade Italian Tiramisu with Amaretto
Strawberry and Rhubarb Crumble
Goopy Caramel Chocolate Brownie
Mango Cheese Cheese with toasted Coconut
Fruit salad with Green Tea syrup and Fresh mint (GF)
Adults and youth \$65 per person
Children (2-9) \$35 per person

Cash Bar Beverages

Premium beer, premium wine and soft drinks can be purchased at the bar

*Please note this is an outdoor event. In extreme weather conditions this event will be moved into the marquee.
Live cooking stations will not be displayed in the marquee due to safety precautions.*

This is a fully licenced event. Strictly no BYO.

Caversham House cannot guarantee that any products served on premises are 100% free of allergens

