



CHEFS CHOICE

a popular choice for small groups, parties, birthdays, anniversaries, christenings, reunions, business dinners and more...

history & gardens
your own printed menu
guests can choose just what they want

Park close by, greet and meet your guests on the long vine covered verandah or in the courtyard of Old Government House.

YOUR OWN PRIVATE DINING ROOM

or choose the beautiful garden marquee seating 10, 20, 30 and up to 150 guests

Including

Linen cloths and napkins, background music, fresh bread rolls, all food and staff, fresh brewed teas, coffees and chocolates.

Room hire & staff costs **included**.

MENU : Chef's Choice Menus are perfect for small groups bringing you the best of the seasons fresh produce. A classic 2 or 3 course menu: including breads, sautéed greens. Two Courses are \$68 and three courses \$78 per guest. Up to 30 guests there is a full choice menu for every guest. Above 30 guests we serve these menus as set or alternate service menus..

DRINKS : Just add drinks to this package. Choose a set price or an on consumption drinks package.

Parramatta Park T 9687 2662

www.lachlans.com.au

DINING IN HISTORY

chefs choice lachlans



Chefs Choice Menu

Tuesday 13 November 2018

Breads to the centre of your table

ENTREE

Popcorn Shrimp with chilli & garlic mayonnaise

or

Crispy Squid with Sichuan pepper

or

Triple Cheese Arancini with vodka yoghurt & spicy tomato relish

or

Roasted Eggplant with saffron yoghurt, pomegranate & basil

MAINS

(sautéed greens to the centre of your table)

Atlantic Salmon dukkah crust, roast cherry tomato, fennel & chick peas

or

Spinach Gnocchi with ricotta and caramelized garlic

or

Chicken Breast pearl cous cous, cherry tomatoes, bocconcini & taragon

or

Sticky Beef Ribs with garlic potato mash

DESSERT

Raspberry and Rosewater Mess chocolate soil, cinnamon ricotta, rosewater meringue

or

Coconut Rice Pudding with roasted balsamic peaches

or

Torte Caprese with Kahlua syrup and mascarpone

or

Triple Chocolate Mousse with whiskey caramel popcorn

Madura Teas, Coffee

After Dinner Liqueur Chocolates

2 courses \$68 per guest 3 courses \$78 per guest