



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 or 30 guests

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

Room hire & staff costs **included**.

Menu : Chef's Choice Menus are perfect for small groups. They vary by the season.

Breads, tea, coffee, & chocolates included.

2 Courses \$68 & 3 courses \$78 per guest. Up to 30 guests there is a full choice menu. Above 30 guests we serve these menus as set or alternate service menu

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



Parramatta Park

T 9687 2662

www.lachlans.com.au

DINING IN HISTORY

Chefs Choice

Sample Chef's Choice Menu

Sunday 12 May 2019

Fresh Bread Rolls

Entrée

Thai Seafood Cakes
rocket salad and Namjin sauce (GF DF)

OR

Roast Vegetable Risotto
topped with goats cheese pumpkin flower and parmesan
 (Vegan without the parmesan and pumpkin flower GF V)

OR

Penne Pasta with a cream basil pesto and roast pine nuts (V Vegan with a different pesto)

OR

Pork Belly Confit crackling, caramelized roast pumpkin and grilled granny smith apple (GF DF)

Mains

Atlantic Salmon Fillet
on steamed buk choy with tomato and orange salsa (GF)

OR

Chicken Breast Fillet
on risotto with garlic aioli (GF DF)

OR

Southern NSW Grass Fed Sirloin
with a fresh herb and shiraz jus and potato mash (GF)

OR

Roast Pumpkin Zucchini & Ricotta Slice
with a beetroot coulis (GF V)

Dessert

Citrus Tart
made with Grand Marnier, served with fresh cream and berry coulis (V)

OR

Sticky Date Pudding
served hot with butterscotch sauce and vanilla icecream

OR

Dark Chocolate and Macadamia Brownie
served warm with cream and icecream

OR

Apple and Raspberry Crumble
with vanilla ice cream

Fresh Brewed Tea and Coffee
with after dinner liqueur chocolates

(GF= Gluten Free V = Vegetarian Vegan = Vegan DF= Dairy Free)

This is sample menu. Chef's Choice Menus change with the season and sometimes a little from week to week