



CRYSTAL PALACE  
VENUES AT LUNA PARK

## WEDDING MENU

Please select one dish from each course; menus include two canapés served on arrival (select from hot or cold canapé menu)

### Entrée

Pork sausage, potato purée & lyonnaise onions with fennel & jerez dressing  
Rotolo of beetroot & ricotta with shaved reggiano cheese & nut butter (v)  
Lightly curried roast parsnip soup with herbed crème fraiche (v)  
Prawn cannelloni, maize purée, garlic chips with lemon & saffron oil  
Smoked lamb loin on harissa rosti with eggplant caviar & cherry tomatoes  
Warm cured salmon with avocado purée & prawn cocktail

### Main course

Moroccan lamb shanks with ras el hanout, tagine of vegetables & minted couscous  
Pancetta & thyme chicken maryland, cassoulet of white beans, toulouse sausage & red wine reduction  
Oven-roasted stuffed tomatoes on confit of fennel & rocket salad with roasted garlic & tomato cream sauce (v)  
Macadamia crusted pork loin on a warm potato, green bean & pancetta salad  
Seared aged sirloin, leek tart, café de paris butter & madeira sauce  
Cous cous-crumbed ocean trout on baby leeks, herbed potato & romesco sauce

### Dessert

Rhubarb & apple crumble with yoghurt & cinnamon cream  
Brandy & coffee crème brulee with lavender shortbread  
Individual Pavlova with yoghurt cream & berries  
Lavender panna cotta with an assiette of melon  
Caramelised lemon tart with chocolate sorbet  
Selection of mini dessert pastries (2pp)

Fresh bread rolls & butter

Coffee, teas & chocolate truffles

*Autumn/winter 2008 – prices & ingredients subject to change depending on availability.*

*Includes wait staff, glassware, crockery, cutlery & standard white table linen.*

*Additional charges apply for alternate placements: 1 course \$5.50pp; 2 course \$11.00pp; 3 courses \$13.50pp.*

*Prices are based on minimum guest numbers. Please refer to your sales co-coordinator for further detail.*