

HEARTS & HOMES

HOSPICE FUNDRAISER

DATE:

10 + 11 November 2017

VENUE:

Coach House Museum

CONTACT:

Robyn – 350 2240

Gemma, Julie

CATERING:

Menu:



Pulled Lamb Shoulder On Israeli Cous Cous With
Cherry Tomatoes, Grilled Zucchini, Crumbled
Feta & Cumin Yoghurt Dressing



Maple Roasted Pumpkin & Black Rice Salad
With Sundried Tomatoes, Red Onions, Toasted
Pumpkin Seeds, Roasted Chickpeas & Pesto
Dressing, Gf, V



Caramel & Five Spice Braised Pork Belly
With Cucumber & Cabbage Slaw, Sticky Rice
Coriander & Cashew Nuts, Df



Marinated Chicken Thighs & Grilled Bacon On
Cos, With Parmesan, Boiled Eggs & Croutons &
Cesar Dressing (Gf Without Croutons)

Selection Of Sweet For Guests To Choose From:

Plum & Almond Shortcake W Whipped Cream
Lemon Poppy Seed Cake W Greek Yoghurt
Chocolate & Almond Cake W Raspberry
Mascarpone Gf
Poached Pear & Ginger Cake Gf, Df

Boatshed to provide:

Staff to plate & serve meals
All containers to serve salads in - i.e. bamboo
boats, paper plates, etc.
Wooden forks/spoons & other cutlery
Serviettes