



FUNCTION MENU 2

LET THE TUDOR HOTEL CATER FOR YOUR PARTY

\$40 per person

ENTRÉE

Lamb souvlaki – lemon, garlic, oregano and olive oil marinated lamb served with greek salad and tzatziki.

Tempura flathead – crispy battered flathead fillet served on sweet potato rosti, mixed leaves and a caper mayonnaise.

MAINS

Pork belly – crispy skinned braised pork belly served with pumpkin puree and red wine jus.

Chicken supreme – paprika spiced chicken breast served with a vegetable risotto.

DESSERT

A choice of two for \$8 per person

Apple and rhubarb crumble

Black Forest cake

Tiramisu

Chocolate mousse

Lemon tart

French Cheesecake