



doltone house

VENUE + CATERING COLLECTION

M E N U

ACCOMPANIMENTS

- served per table -

Artisan sourdough loaf & butter per table

Doltone House 'Signature' black olives

Olive oil and balsamic vinegar

ENTRÉE

- alternative serve -

Classic vitello tonnato with poached veal, caperberries, pickled cornishons, tuna mayonnaise, truffled croutons and petit leaf salad

Lasagna of pumpkin, ricotta, amaretti, pistachio and mustard fruits

MAIN COURSE

- alternative serve -

Chicken breast herb crusted, served with a sun dried tomato and asparagus arancini, sautéed spinach and semidried tomato, and basil pesto dressing

Braised beef cheek with pommee puree, slow roasted tomato, gremolata, green beans and jus

SANTA'S SWEET ENDING

- alternative serve -

ESPRESSO CRÈME BRÛLÉE

Served with mascarpone cream garnished with brandy snap

BLUEBERRY PANNA COTTA

Served with fresh berries and a white chocolate and meringue topping

SERVED WITH BARISTA MADE VITTORIA MACCHIATO COFFEE
AND FRENCH HANDCRAFTED TEAS

THE ULTIMATE CHRISTMAS PARTY

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