BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS & BEVERAGE LIST

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Wedding Menu 5 – Garden Party

$60.00 Per Person

Cold

- Chorizo Truffle *(D, G)*
- Little Pinwheel Sandwiches – assortment of sun-dried Tomato, Ricotta, Chickpeas *(D, G, Ss, Vt)*
- Crostini with a variety of toppings *(D, G)*
- Mini Falafel, Hummus and Capsicum *(E, Ss, Vt)*
- Smoked Salmon, Profiteroles, Sour Cream, Dill *(D, G, F)*

Hot

Combination Platter

- Curried Samosa *(G, Vg, Vt)*
- Small Corn Fritters, Sauce Remoulade *(E, Vt)*
- Prawn Cutlet Rolls *(G, Sf)*
- Mini Quiche *(G, E, D)*
- Mini Pies *(G, E, D)*
- Fish goujons, Honey-Mustard Sauce *(G, E, D, Sf)*
- Ham and green Pea Arancini, Dill-Aioli *(D, E)*

To Finish

- Praline and Caramel Tart (G, D, Tn, Vt)
- Assorted Sweet Slices *(D, G, Tn, E, Vt)*
- Chocolate and Coconut Truffles (D, G, Vt)

This Menu is designed for those NOT requiring evening dining and just enjoying the day in the Garden

Below is a list of abbreviations describing allergens and dietaries used in the menu above. Despite careful preparation, products may contain traces of substances that are listed as allergenic.

Cr - Crustacean
D - Dairy
E - Egg
F - Fish
G - Gluten
L - Lupin
Mo - Mollusk
P - Peanut
Sb - Soy Bean
Sh - Sulphite
Ss - Sesame Seed
Tn - Tree Nut
Vg - Vegan
Vt - Vegetarian