

Bridgewater
BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS &
BEVERAGE LIST





Wedding Menu 5 – Garden Party

\$65.00 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*)



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