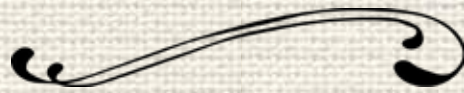




FUNCTION MENUS



These menus are proposed as guidelines only and, as such, they have been designed for special events and specific functions held at The Plough @ Trentham.

We will discuss the requirements and expectations for your function as well as the various areas throughout our restaurant to host your event.



MENU PLANNING
3-Course Set Menu
\$45 per head

Starter

Trio of dips with grilled ciabatta bread

Alternating Main Course (choose 2 dishes)

36-hour slow cooked blade steak
with peas, mushrooms & red wine sauce

Slow-cooked rolled pork shoulder with
kitchen-garden vegetables & caramelised apple

Slow-cooked rolled lamb shoulder
with beans & roast carrots

Panko crumbed chicken breast filled with
garlic butter, served with mashed potato & bok choy

Baked barramundi fillet
with bok choy, oyster sauce & asian herbs

Alternating Dessert (choose 2 dishes)

Vanilla panna cotta
with berries & fractured meringue

Baked chocolate pot
with mandarine & orange blossom fairy floss

Chocolate & berry trifle with vanilla cream

Cheese platters to share



*Panko crumbed chicken breast filled with
garlic butter, served with mashed potato & bok choy*

THE PLOUGH @ TRENTHAM
BEVERAGE PACKAGE
\$45 per person, 4.5 hours
includes beer/wine/soft drinks

Additional Course options: \$10 per person
Canapés (3 types)
Charcuterie tasting platter with crispy bread



MENU PLANNING
4-Course Sharing Platters
\$45 per head

Starter

Trio of dips with grilled ciabatta bread

Entrée Course (choose 1 dish to share)

Roast beetroot, walnut & Meredith goats feta salad,
topped with a beet sorbet

Margherita arancini bites with basil aioli

Salt & pepper calamari with lemon aioli

Crispy fried chicken ribs
with sweet chilli & lemon dressing

Main Course (choose 1 dish to share)

36-hour slow cooked blade steak with peas,
mushrooms & red wine sauce

Slow-cooked rolled pork shoulder served with
kitchen-garden vegetables & caramelised apple

Slow-cooked rolled lamb shoulder served
with beans & roast carrots

Salmon fillet with vanilla/cherry-tomato sauce

Dessert (choose 1 dish, individually served)

Vanilla panna cotta with berries & fractured meringue

Baked chocolate pot with mandarine &
orange blossom fairy floss

Chocolate & berry trifle with vanilla cream

Cheese platters to share



Crispy fried chicken ribs with sweet chilli & lemon dressing



Salt and pepper calamari with Thai salad

**THE PLOUGH @ TRENTHAM
BEVERAGE PACKAGE**

\$45 per person, 4.5 hours
includes beer/wine/soft drinks

Additional Course options: \$10 per person

Canapés (3 types)

Charcuterie tasting platter with crispy bread



MENU PLANNING

3-Course Set Menu B

\$55 per head

Alternating First Course (choose 2 dishes)

Roast beetroot, walnut & Meredith goats feta salad,
topped with a beet sorbet

Margherita arancini bites with basil aioli

Crispy fried chicken ribs
with sweet chilli & lemon dressing

Salt & pepper calamari with lemon aioli

Baked Atlantic salmon with vanilla cherry-tomato sauce

Alternating Main Course (choose 2 dishes)

36-hour slow cooked blade steak
with peas, mushrooms & bearnaise sauce

Slow-cooked rolled pork shoulder with
kitchen-garden vegetables & caramelised apple

Slow-cooked rolled lamb shoulder
with beans & roast carrots

Panko crumbed chicken breast filled with garlic
butter, served with mashed potato & bok choy

Baked barramundi fillet with bok choy,
oyster sauce & asian herbs

Alternating Desserts (choose 2 dishes)

Vanilla panna cotta with berries & fractured meringue

Baked chocolate pot with mandarine
& orange blossom fairy floss

Baked vanilla custard with groggy fruit

Cheese platters to share



*36-hour slow-cooked blade steak
with peas, mushrooms & red wine sauce*



Enjoy our fireplaces throughout the restaurant

THE PLOUGH @ TRENTHAM BEVERAGE PACKAGE

\$45 per person, 4.5 hours
includes beer/wine/soft drinks

Additional Course options: \$10 per person

Canapés (3 types)

Charcuterie tasting platter with crispy bread



MENU PLANNING
Cocktail Menu
\$45 per head



Selection of canapés

Our selection of Canapés

Chicken ballantine en croute with tomato chutney

Hanger steak, rare-roasted, with onion jam

Spicy carrot in crunchy cones

Selection of dips with crispy bread

Butterfish ceviche with chilli & ginger

Ratatouille with lemon aioli en croute

Pork & pistachio terrine

Margherita arancini bites with basil aioli

Char-grilled ciabatta with cured meats

Moroccan lamb sliders with coriander & yoghurt

Salt & pepper calamari

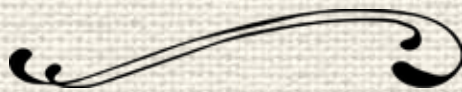
Salmon sashimi with tetaki sauce



Salmon tartare in crunchy cones

THE PLOUGH @ TRENTHAM
BEVERAGE PACKAGE

\$45 per person, 4.5 hours
includes beer/wine/soft drinks




The Plough @ Trentham

31 High Street, Trentham VIC 3458

(03) 5424 1144

theplough.trentham@gmail.com

theplough.com.au

 The Plough Bistro Trentham

SEPTEMBER 2018