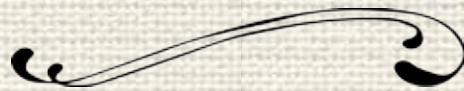




FUNCTION MENUS



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.



THE PLOUGH @ TRENTHAM
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

Baked vanilla custard with groggy fruit

Cheese platters to share

Additional Course options: \$10 per person

Canapés (3 types)

Charcuterie tasting platter with crispy bread

Natural oysters (3 per person)
with shallot & red wine vinaigrette



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

THE RESTAURANT BEVERAGE PACKAGE

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



THE PLOUGH @ TRENTHAM
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 and pepper calamari with lemon aioli

Panko crumbed chicken parcel filled with garlic butter,
served with chive sauce

Main Course (choose 1 dish to share)

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

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

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

Dessert (choose 1 dish, individually served)

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

Additional Course options: \$10 per person

Canapés (3 types)

Charcuterie tasting platter with crispy bread

Natural oysters (3 per person)
with shallot & red wine vinaigrette



*Panko crumbed chicken parcel filled with garlic butter,
served with chive sauce*



Salt and pepper calamari with Thai salad

**THE PLOUGH @ TRENTHAM
BEVERAGE PACKAGE**

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



**THE PLOUGH @ TRENTHAM
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

Panko crumbed chicken parcel filled
with garlic butter, served with chive sauce

Moroccan lamb fritters with tomato chutney
& frisse salad

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

Additional Course options: \$10 per person

Canapés (3 types)

Charcuterie tasting platter with crispy bread

Natural oysters (3 per person)
with shallot & red wine vinaigrette



*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



Selection of canapés



THE PLOUGH @ TRENTHAM
MENU PLANNING
Cocktail Menu
\$45 per head

Our selection of Canapés

Chicken ballantine en croute with tomato chutney

Hanger steak, rare-roasted, with onion jam

Spicy pumpkin in crunchy cones

Butterfish creviche with chilli & ginger

Ratatouille with lemon aioli en croute

Pork & pistachio terrine

Margherita arancini bites with basil aioli

Assorted sushi rolls

Natural oysters with shallot dressing

Lamb fritters

Char-grilled ciabatta with cured meats

Moroccan lamb sliders with coriander & yoghurt

Salt & pepper calamari

Salmon sashimi with tetaki sauce

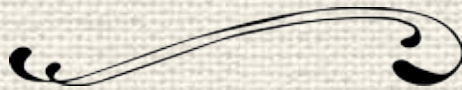
Individual sweet tarts with assorted flavours



Salmon tartare in crunchy cones

THE PLOUGH @ TRENTHAM
BEVERAGE PACKAGE

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



The Plough @ Trentham

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