CASA MONTE CRISTO
COLLECTION

EVENT SITDOWN MENU

An Exquisite Dining Experience

We believe in crafting memorable dining experiences using the freshest local ingredients and inspired flavour combinations. To ensure each guest enjoys a truly personalized culinary journey, we invite you to select two dishes from each course below. Please provide your guests' selections along with any dietary requirements eight weeks prior to your event. We will then meticulously coordinate with your table plan to guarantee a seamless service.

BEGINNING Served with a selection of artisanal bread rolls freshly baked to perfection.

Honey-Glazed Peach Bruschetta
Sweet honey-roasted peaches nestled on a bed of vibrant rocket, complemented by crisp bruschetta.

Caprese Elegance
Creamy burrata and ripe tomatoes drizzled with balsamic glaze and fragrant basil oil.

Prosciutto Perfection
Finely sliced prosciutto accompanied by a refreshing celeriac remoulade and delicate capers.

Smoked Salmon Reverie
Silky smoked salmon adorned with delicate micro cress and a zesty lemon crème fraîche.

MAIN EVENT

Loin of Black Pork Cassoulet
Succulent loin of local black pork with a rich and earthy white bean and truffle cassoulet accompanied by tender cabbage greens.

Slow-Roasted Beef
Tender, slow-roasted beef accompanied by a crisp potato pavé, roasted root vegetables glazed with local honey and a rich port wine jus.

Free-Range Chicken Supreme
Pan-seared free-range chicken supreme served with creamy potato purée, tender broccolini and a velvety wild mushroom velouté.

A thoughtfully crafted option is also available for all vegetarian and vegan guests

Herb-Crusted Corvina
Fresh Corvina delicately crusted with aromatic herbs served with a vibrant red pepper and tomato ragu and crushed new potatoes.

Seared Salmon
Perfectly seared salmon served atop a crispy potato rosti with seasonal greens and a luxurious Champagne and caviar sauce.

Steamed Sea Bass
Delicate steamed sea bass filled with a light prawn mousse served with fondant potatoes and fresh samphire.

Miso Risotto
A comforting miso risotto brimming with roasted seasonal vegetables and drizzled with fragrant herb oil.

SWEET ENDINGS

Raspberry Tart
A delicate raspberry tart paired with a refreshing mint crème and delicate white chocolate shavings.

Caramel Apple Pie
Warm and comforting caramel apple pie served with a scoop of creamy vanilla bean ice cream and a drizzle of rich salted caramel sauce.

Chocolate Brownie
Rich and decadent chocolate brownie served with tangy raspberry sorbet and a smooth dark chocolate sauce.

Lemon Meringue
A light and tangy lemon meringue garnished with fresh seasonal berries.

Subject to seasonal alterations