



MENU

Twilight Train

dreamscape[®]
tours and events

A stand up Grazing Style menu including all of the below.



MAIN



Cool

- Hand made sushi, sashimi, Futomaki, Nigiri, Hosomaki, Yukari and Temaki, served with pickled ginger, wasabi and soy sauce (GF, ½ V)
- House baked miniature breads with three fillings, premium chicken mix, roasted vegetables and humus and rare roast beef and rocket (½ V)
- Hand rolled rice paper rolls with plum sauce, three fillings, pickled vegetable, chicken and duck (GF, ½ V)
- Pan-fried blini pillows with dill crème, topped with smoked salmon, rare roast beef and cucumber florets (½ V)
- Trio of dips with house baked ciabatta bread (V)

Warm

- Three varieties of hand made miniature quiches (½ V)
 - lorraine, bacon and cheese
 - red pepper and feta
 - sweet potato and goats cheese
- Three varieties of hand made gourmet petite pies (½ V)
 - lamb shepherds
 - red wine beef
 - Moroccan vegetable
- Three varieties of mini wood fire gourmet pizzas (½ V)
 - chorizo, green pepper and olive
 - roast vegetable
 - ham and pineapple
- Selection of hand made Arancini balls (V)
 - wild mushrooms and Parmesan
 - pumpkin and pine nut
 - three cheese
- Moroccan chicken skewers served with mint yoghurt (GF)
- Gourmet beef mini burger with Old Jack Cheddar, pickle and relish on a house baked brioche bun (Veg option available)
- Mac and cheese bake, with four cheeses, creamy béchamel sauce and green jalapenos, served in bamboo bowls with individual forks (V)



DESSERT



- Summer fruit skewers with citrus and honey dipping sauce (V, GF)
- Lemon curd tart with burnt meringue
- Salted caramel and couverture chocolate tart
- Flourless orange cake with burnt almonds (GF)
- Vanilla custard filled éclair with dark couverture chocolate top
- Walnut fudge cake with candied walnut (GF)
- Couverture white chocolate and blue berry cheesecake
- Grand Marnier and citrus fudge cake with cocoa nibs
- White couverture chocolate truffle filled with strawberry ganache (GF)
- Dark couverture chocolate truffle filled with Kahlua ganache (GF)

Our menu has been designed to offer you substantial QUALITY and QUANTITY of food.

We guarantee you will not leave hungry. We will cater for most dietary requirements.