

SCARECROW

KITCHEN · FLORIST · GROCER

presents

Catering at Home

Gastronomic Menu Options

From \$58.75 per head, minimum 8 people

OPTION A



Entrée

Hand-cut Gravlax Platter with Swedish Mustard & Dill Cream, Rye Bread, Spinach Salad, Garnishes & House Pickles



Main

Confit Duck Leg
Potato Dauphinois
Steamed Seasonal Green Vegetable
Chef's Mixed Green Salad



Dessert

Seasonal Fruit Tart



Suggested Wine Matches

Mount Edward Gruner Veltliner \$30
Poderi Crisci Ombra \$40
Heron's Flight Sangiovese Reserve \$60
Escarpment Te Rehua Pinot Noir \$85

OPTION B



Entrée

Cured Duck Breast, Rocket, Walnut & Pear Salad, Raspberry Vinaigrette, Artisan Bread



Main

Coq Au Vin
Celeriac Purée
Steamed Seasonal Green Vegetables
Ratatouille
Chef's Mixed Green Salad



Dessert

Fig & Orange Cake (GF) &
Raspberry Coulis



Suggested Wine Matches

Kelly Washington Chardonnay \$53
Coal Pit Proprietor Sauvignon Blanc \$42
Poderi Crisci Montepulciano \$55
Passage Rock Syrah Reserve \$65