# ‘Fancy Pants Dinner’

# CANAPES

Gruyere Gougères

Demitasse of Chicken and Vegetable Consommé

Confit Leeks on Toasted Brioche with Chicken Fat Mayonnaise

ENTRÉE

Twice Baked High Valley Smoked Caerphilly Souffle

Petit Salad of garden leaves, Murrungundy Pistachio and pickled fennel

Mudgee Sourdough Baguette

MAIN

Grassland Sommerlad Chicken ‘Coq au Vin’

Oakshade Truffled Pomme Puree

Sauteed Seasonal Greens

# DESSERT

Spencer Cocoa and Fourjay Hazelnut Chocolate Torte with Little Big Dairy Co Double Cream and Baker Williams Café Liqueur Soaked Raisins