



The Cooking Tree

yummy branches

Hi, my name is Jillie Arnott, I have recently created

The Cooking Tree

I have been catering in some way shape or form for the last 20 years and it is with great pleasure that I present these menus

Having a party be it a wedding, celebration of something special, work function, fundraiser, conference or whatever is something you want to get right!

Please don't hesitate to contact me, so we can arrange a meeting to discuss your requirements further.

Following are some menu ideas for your function at the Scone Race Club Function Centre
Please bare in mind that the menus will vary as produce used is seasonal

Jillie Arnott

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hand arounds

cold

dill crepes with smoked salmon and horseradish cream
nori rolls
sandwiches squares - chicken and fresh herb
- ham, mustard and alfalfa
- egg and sunflower sprouts
spinach frittata with sundried tomato and feta
potato and fresh herb frittata with horseradish cream and smoked
salmon
vietnamese spring rolls

hot

chipolatas
beef, chicken satay
brie and leek tartlets
caramelised capsicum and onion tarts
asian prawns
thai chicken puddings
moroccan meatballs

(usually a maximum of four for a sit down function
and a maximum of six for hand arounds only)

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Main Course

- Salmon fillet - served with creamy pesto
- Lamb fillet - served with cumberland sauce
- Fillet of beef - served with citrus mustard sauce
or mustard béarnaise
- Chicken breast - tandoori served with minted yoghurt
- pecan crusted

main course served with your choice of vegetables or salad
(further discussion with client)

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Conferences

Platters of sandwiches, wraps and rolls

Savory tarts

Fruit platters and bowls

Sweet treats

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Dessert

Chocolate almond rum cake served with fresh raspberry coulis and double cream

Brandy snap baskets served with vanilla ice cream, fresh berries and fresh fruit coulis

Citrus polenta cake served with lemon curd and cream

Fresh berries served with meringues and lemon mascarpone

White and dark chocolate mousse

(Dessert could be served to each person individually or as a buffet)

Coffee served with sweet treats

If required I can make
- wedding cakes
- sandwiches to be served late
- organise any hire gear needed

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