

**Welcome to the Little Forest Butler Service** - To help you to *really* relax and enjoy your stay with us at **Little Forest** our **Butler Service** will take care of your catering needs during your visit. We offer a wide range of dining experiences, from casual arrival meals to formal three-course dinners for a special occasion. Whatever your desires are, we can cater for them. If you have a specific requirement in mind, we can help. Contact your host at Little Forest, **Fiona Brown**, on [annc@hinet.com.au](mailto:annc@hinet.com.au) or **(02) 4889 422** when booking your stay. For further menu suggestions and catering details contact **Bela** from **The Butler Service** tel: **0414 785052** [bela6@bigpond.com](mailto:bela6@bigpond.com). *Here are our some of Bela's delicious ideas for you to enjoy, from her Butler's Pantry.*

#### **Arrival Dinner Menu**

Glazed Leg Ham on the bone  
A Selection of Breads  
Pear, Rocket and Parmesan Salad - *simply dressed with balsamic and olive oil*  
Roasted Pumpkin, Spinach and Pine nut Salad  
\*  
Cheese and Fruit Platter  
Tasting plate of Desserts

#### **Dinner Party Menu Option One**

Platters of prawns - *cooked with garlic, olive oil and parsley*  
Glazed Salmon fillets marinated in Asian flavours - *served with steamed rice and warm broccolini*  
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Chocolate Ganache Tarts - *served with fresh raspberries and lavender cream*  
Tea & Coffee

#### **Dinner Party Menu Option Two**

Platters of prawns - *cooked with garlic, olive oil and parsley*  
Rare Roast Beef - *served with roasted tomatoes, creamy mashed potato, watercress and mustard cream*  
\*  
Raspberry Pistachio and Rosewater Semifredo  
Tea & Coffee

#### **Dinner Party Menu Option Three**

Platters of prawns - *cooked with garlic, olive oil and parsley*  
Roasted Parmesan crusted Rack of Lamb - *served with roasted truss cherry tomatoes and potato gratin*  
\*  
Dessert Tasting Plate  
Tea & Coffee