

EAT, DRINK & BE MERRY



BUFFET DINNER MENU

Start

Assorted bread rolls, olive oil, butter (V)

Smoked vegetable soup (V, GFI)

Antipasto platter – selection of meat, pickled vegetables, dips

Seafood platter - mussels, shrimp cocktail, crab mayo'

Salads

Garden greens - lettuce, tomato, cucumber, red onion (VG, GFI, N)

Coleslaw, cabbage, carrot, raisins, vegan mayo' (VG, GFI)

Red kidney beans, quinoa, grapes, broad beans, avocado (VG, GFI)

Potato, crispy bacon, chopped egg, mayo'

Carvery

Orange & honey-glazed champagne ham, apple sauce (GFI)

Mains

Pumpkin gnocchi, tomato ragù, crumbled feta, olives (VG)

Roasted root vegetables (V, GFI)

Baked mac n' cheese (V)

Butter chicken, basmati rice (GFI)

Roast beef, gravy (GFI)

Honey-soy glazed pork spareribs

Desserts

Warm bread & butter pudding, vanilla custard (V)

Rich chocolate tart (V)

Brandy snaps, whipped cream, icing sugar dust (V)

Fruit mince pies (V)

Pavlova, Chantilly cream, fresh seasonal fruits (V)

Tea and Coffee

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts | VGO = vegan option available
VO = vegetarian option available | DFO = dairy free option available | GFO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces
of all allergens. Please let our team know of any dietary allergies.