

NEW BUFFET MENU

Selection of house baked bread

Crispy golden fried chicken wings

Chef's signature confit beef, slowly cooked for a minimum of 18 hours, in a red wine jus

Herb spiced free range chicken on romesco sauce

Oven baked Reef fish in butter, sea salt and salsa verde

Sticky pork belly with honey soy and ginger

Sea salted crunchy pork crackle

Market fresh vegetable lasagne topped with béchamel

Cucumber and red onion salad with toasted barley

Fresh tomato salad with basil, shredded feta and lemon vinaigrette

Broccoli salad with flaked almonds and pumpkin seeds

Japanese style onion salad with fresh coriander, buck wheat and lime dressing

Potato salad with green peas, spring onion, egg and crispy fried shallots

Glazed roast pumpkin with honey, cumin and caraway seeds

Roasted chat potatoes with rosemary olive oil and sea salt

Glazed carrots with sea salt, butter and sunflower seeds

Green pea salad with carrot, onion and lemon vinaigrette topped with crispy shallots

Sauces include traditional gravy, mushroom sauce and hollandaise

Dessert

Decadent chocolate delice

Baked lemon cheesecake topped with passionfruit

Sticky Date Banana Cake with gooey caramel topping

Golden puff pastry filled with crème patisserie and fruit

Vanilla panna cotta slice layered with sponge cake and berries