

## FORMAL ROAST BUFFET MENU

The Formal Roast Buffet menu is fully inclusive of staff to carve, serve and clear

### Main Roasts

(Choice of 2)

Roast pork, house made apple sauce, seeded mustard (GF, DF, NF)

Roast lamb, house made mint sauce (GF, DF, NF)

Roast beef, English mustard, horseradish (GF, DF, NF)

Roast Turkey, cranberry sauce (GF, DF, NF)

### Choice of 5 salads, vegetables, salads and hot pots

#### Vegetables

Roast baby potatoes (VG, DF, GF NF)

Cauliflower au gratin (V, GF, NF)

Sauteed broccolini, garlic, almond (VG, GF, DF, NF)

Roast pumpkin, honey, almonds (V, GF, DF, NF)

Pan fried baby carrots (VG, GF,DF, NF)

Minted peas (VG, GF,DF, NF)

Potato bake (VG, GF,DF, NF)

#### Salads/sides

Potato salad with house made mayonnaise (GF, DF, NF)

Greek salad (VG, GF, DF, NF)

Green garden salad, French dressing (VG, GF, DF, NF)

Cornslaw—corn, cabbage, carrot, Dijon mustard mayonnaise (VG, GF, DF, NF)

Rocket, pear, parmesan salad (VG, GF, DF, NF)  
V – Vegetarian VG – Vegan - NF

Beetroot, olives, orange salad (VG, GF, DF, NF)

## Hot pots

Baked Penne Carbonara (V, NF)

Madras beef curry with basmati rice (NF, DF)

Spinach and ricotta crepe cannelloni with napolitana sauce (V, NF, DF)

Beef lasagna

Coconut fish curry with basmati rice

## Dessert

Choice of 1

Chocolate mousse, cream, salted caramel pops

Eton strawberry mess

Mini tiramisu cups

Mini pavlova, cream, berries, lemon myrtle

## Prices

\$35pp (minimum of 30 people)

Dessert – add \$5pp

Please note that we do tailor for any dietary and allergy requirements.

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