

CONTEMPORARY BUFFET MENU

Fresh, healthy, wholesome



SALAD BAR

Shaved cabbage with manchego, capers and currants (GF,N,V)

Parisian carrot and chickpea salad (DF,GF,VE)

Apple and chicory salad with walnuts in a blue cheese dressing (GF,N,V)

Prawn vermicelli salad (DF,GF,N) [I]

BUFFET HOT SELECTION

Moroccan Oven-Baked Chicken: Tender chicken baked with warm Moroccan spices, herbs, and slow-roasted vegetables (DF)

Beef Lasagna: Classic layered lasagne with rich beef ragù, creamy béchamel, and melted cheese

Mediterranean Fish Bake: Grilled fish fillets with tomatoes, lemon and spring onion (DF,GF,SF) [I]

Traditional Butter Chicken: Tender chicken fillets simmered in classic butter chicken sauce (GF, N)

Root Vegetable Roast with Italian Herbs: Seasonal root vegetables oven-roasted with garlic, olive oil, and Italian herbs (DF, GF, V)

Rich Cauliflower and Potato Au Gratin: Baked cauliflower and potato in a creamy cheese sauce, finished golden crust (V)

Chef’s Special Fried Rice: Fragrant fried rice with vegetables, and chef’s signature seasoning (GF, N, V)

KIDS MENU (PRE-ORDER)

ENTRÉE: Chicken tenders and fries (DF)

MAIN: Grilled chicken, roasted potato, carrot, mushroom sauce (DF)

DESSERT: Fresh fruit tart (V)

Platter of honey baked ham (DF, GF)

Platter of Hungarian salami (DF, GF)

Selection of cheeses and condiments (V)

Bread rolls and butter (N,V)

DESSERT

Tiramisu: Espresso, mascarpone, ladyfinger cake (N,V)

Fruit Salad (DF,GF,VE)