

BUFFET MENU (1)

BASKET OF BREADS

SALADS

Mesclun Salad

Tomato, Cucumber, Red Onion and Feta Cheese

Coleslaw

Potato and Caper Salad

Pasta with sun dried Tomato and Olives

Roasted Beetroot with Garlic Mayo

SELECTION OF COLD MEATS

Marinated Moroccan Style Chicken

Shaved Ham

Smoked Salami and Chorizo

HOT DISHES

Steamed Fillet of Fish with Silverbeet

Baked Chicken Fillets with Mushroom, Red Wine Gravy and Sour Cream Sauce

Braised Rice

Steamed Seasonal Vegetables

Minted Baked Potatoes

CARVERY (CHOOSE ONE)

Baked Shoulder of Pork with Apple Relish, and Red Wine Sauce

Roast Rump of Beef with Horseradish Sauce

DESSERT

Selection of Seasonal Fresh Fruit

Pavlova with Kiwifruit Compote and Fruits

Orange and Chocolate Mousse Tarts

Apple and Pear Strudel with Vanilla Cream

TEA OR COFFEE

\$38.50 PER PERSON

Please Note:

Buffet Meals are only available in the Woburn Room and for a minimum of 45pax

Buffet Menu (2)

BREAD ROLLS, MULTIGRAIN, RYE AND FOCACCIA

SALAD SELECTION

Mesclun Salad

Tomato and Onion and Feta Cheese, Olive Oil Balsamic

Californian Coleslaw

Pasta and Pesto Salad

German Potato

Roast Pumpkin and Kumara

CONTINENTAL COLD CUTS ON A MIRROR:

Rib of Beef Jardinière

Cajun Style Chicken pieces

Assorted Salami, Pepperoni and Cured Meats

HOT SELECTION

Thai Style Chicken Curry with Coriander and Mango Relish

Steamed Fish Fillets with Calamari, Mussels with a Provincial Sauce

CARVERY

(CHOOSE ONE) (SERVED WITH SEASONAL VEGETABLES AND POTATOES)

Baked Leg of Lamb

Ham on the Bone

Roasted Rump of Beef

Roasted Leg of Pork

DESSERT

Ricotta and Champagne Cheesecake

Chocolate Mousse in Mini Pastry Cases

Fresh Fruit Salad

Pavlova topped with Fresh Fruits and Cream

Selection of Cake and Gateaux

TEA OR COFFEE

\$45.00 PER PERSON

Please Note: Buffet Meals are only available in the Woburn Room and for a minimum of 45pax

BUFFET MENU (3)

BREAD ROLLS, MULTIGRAIN, RYE AND FOCACCIA

SALAD SELECTION

Mesclun Salad

Tomato and Onion

Californian Coleslaw

Waldorf

German Potato

Roast Pumpkin and Kumara

A selection of Seafood

MAINS

Assorted Cold Meats and Condiments

Lamb Rogan Josh Finished with Mango Chutney and Yoghurt

Baked Fillet of Fish with a Lemon and Chive Butter Sauce

Rice Scented with Saffron and Ginger

Seasonal Vegetables

Gratin of Potato

CARVERY

(CHOOSE ONE)

Baked Leg of Lamb

Ham on the Bone

Roasted Rump of Beef

Roasted Leg of Pork

DESSERT

Selection of Gateaux

Fresh Fruit Salad Finished with Champagne

Bombe Alaska

New Orleans Bread and Butter Pudding

Pavlova Topped with Fresh Fruits

TEA AND COFFEE

\$47.50 PER PERSON

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