

— BUFFET DINNER RECOMMENDED MENUS

Select a set menu from below or design your own menu from below.
A minimum order of 20 guests applies.

V = Vegetarian GF = Gluten free DF = Dairy free

MENU 1

Selection of breads and condiments (V)
Herb crusted beef scotch fillet (GF)
Confit chicken leg, pistachio gremolata, gravy (GF)
Salt and vinegar roasted baby potatoes (V)
Seasonal green vegetables, garlic olive oil, fresh herbs (V, GF)
Iceberg, crispy shallots and tomato salad, Italian dressing (V, GF, DF)
Selection of individual desserts and fresh fruit (V)
Chef's choice of three flavours

Tea selection and filter coffee from a beverage buffet

MENU 2

Selection of breads and condiments (V)
Five-hour riesling and bay lamb shoulder (GF)
Chicken cacciatore, Kalamata olives, basil (GF)
Beauregard gratin, caramelised onion, cheddar (V)
Roasted root vegetables, olive oil, garlic, rosemary (V, GF, DF)
Cauliflower, grape and lentil salad, curry vinaigrette (V, GF, DF)
Selection of individual desserts, fresh fruit and cheese board (V)
Chef's choice of three flavours

Tea selection and filter coffee from a beverage buffet

MENU 3

Selection of breads and condiments (V)
Brown sugar and mustard glazed ham (GF)
Massaman beef curry, baby potatoes, cinnamon, coriander
Basmati rice pilaf, cinnamon, turmeric (V)
Roasted eggplant, tomato and coconut curry, crispy shallots, baby spinach (V, GF)
Gem lettuce, celery and toasted sunflower seed salad, buttermilk dressing (V, GF)
Selection of petit fours served to the table (V)

Tea selection and filter coffee from a beverage buffet

— BUFFET DINNER DESIGN YOUR OWN

Design your own menu from below. A minimum order of 20 guests applies.

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CARVERY

- Brown sugar and mustard glazed ham (GF)
- Herb crusted beef scotch fillet (GF)
- Five-hour riesling and bay lamb shoulder (GF)
- Rosemary salt roasted lamb leg (GF)
- Rolled roast pork loin, salmoriglio rub
- Garlic and mustard roast beef sirloin (GF)
- Chermoula rubbed whole chicken carvery (GF)

MAINS

- Selection of breads (V)
- Massaman beef curry, baby potatoes, cinnamon, coriander
- Chicken cacciatore, Kalamata olives, basil (GF, DF)
- Korean braised beef short rib, spring onion, toasted sesame
- Confit chicken leg, pistachio gremolata, gravy (GF, DF)
- Spanish chicken casserole, cannellini, oregano (GF)
- Beef bourguignon, baby carrots, pearl onions, red wine
- Roast lamb rump, red currant, minted peas, jus (GF, DF)
- Braised lamb shoulder, tagine sauce, apricots, preserved lemon, parsley (GF)
- Thai green chicken curry, lime leaf, baby corn, basil (GF)
- Miso and honey glazed salmon fillet, lime and chilli aioli

FARINACEOUS

- Salt and vinegar roasted baby potatoes (V, GF, DF)
- Basmati rice pilaf, cinnamon, turmeric (V, GF, DF)
- Beauregard gratin, caramelised onion, cheddar (V, GF)
- Fried brown rice, edamame, carrot, spring onion (V, GF, DF)
- Bombay korma roasted potatoes, coriander (V, GF, DF)

BUFFET DINNER

DESIGN YOUR OWN

Design your own menu from below.
A minimum order of 20 guests applies.

V = Vegetarian GF = Gluten free DF = Dairy free

VEGETABLES & SALADS

- Roasted root vegetables, olive oil, garlic, rosemary(V, GF,DF)
- Roast beetroot, goat cheese, chive crème fraiche(V, GF)
- Roasted eggplant, tomato and coconut curry, crispy shallots, baby spinach(V, GF)
- Stir fried Asian vegetables, hokkien noodles, kecap manis, spring onion(V)
- Roast pumpkin cannelloni, chilli tomato confit(V)
- Seasonal green vegetables, garlic olive oil, fresh herbs(V, GF)
- Green bean salad, cranberries, feta, toasted walnut, lemon dressing(V, GF)
- Cauliflower, grape and lentil salad, curry vinaigrette(V, GF, DF)
- Roast Moroccan carrot salad, harissa, olive oil, toasted sesame(V, GF, DF)
- Gem lettuce, celery and toasted sunflower seed salad, buttermilk dressing(V, GF)
- Iceberg, crispy shallots and tomato salad, Italian dressing(V, GF, DF)
- Cos, almond and orange salad, citrus dressing(V, GF,DF)
- Rocket and parmesan salad, pear vinaigrette(V, GF)

PLATTERS

- Seafood platter, roast salmon, half shell oysters, curry and coconut mussels, Mary Rose prawns

DESSERTS

- Selection of individual desserts and fresh fruit from a buffet (V)
Chef's choice of three flavours
- Selection of individual desserts, fresh fruit and cheese board (V)
Chef's choice of three flavours
- Selection of petit fours served to the table (V)
- Selection of petit fours and cheese board served to the table (V)
- Tea selection and filter coffee from a beverage buffet