



# MOTHER’S DAY LUNCH BUFFET

## COLD DISHES

- Half shell oysters, with shallot vinaigrette and lemons
- Poached whole shell prawns and traditional cocktail sauce
- Mediterranean seafood salad
- Antipasto board, including beef bresaola honey baked ham, chorizo and salami, marinated grilled vegetables and herbed feta, sundried tomato dip and hummus
- Seasonal market garden salads from locally grown produce
- Fresh artisan bread rolls, butter

## CARVERY

- Slow roast beef, horseradish jus, Yorkshire puddings
- Roast pork, crackling and apple sauce

## HOT DISHES

- Chicken cacciatore (gf)
- Baked salmon, broccoli, feta and salsa verde (gf)
- Braised chickpea, eggplant and tomato (gf, vg)
- Rosemary roasted chat potato and pumpkin  
Fragrant basmati rice
- Cavatelli pasta, green peas, fresh mozzarella, salsa verde
- Seasonal garden vegetables and lemon evoo
- Oven roasted root vegetables

## DESSERTS

- Chocolate fountain, marshmallows, strawberries and melons
- Dolce de leche brownies
- Red velvet cake, cream cheese frosting
- Lemongrass and coconut tart
- Fresh sliced seasonal fruits, Australian cheese selection, crisp bread and savoury biscuits
- Fruit jelly, icy poles

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product.



RENDEZVOUS