



SUNDAY LUNCH MENU

Sunday, 17 August

Starters

Build-a-Salad, mixed leaves, cocktail tomatoes, cucumber, kalamata olives, danish feta, herb dressing
Sesame Cured Broccoli Salad, garlic, cumin, chilli flakes
Bloody Mary Tomato Salad, cocktail tomatoes, celery, green olives
Angostura Sweet Potatoes, sweet chilli, garlic, crème fraîche
Charcuterie, beef tongue, gypsy ham, salami, smoked chicken, pickles, preserves
Soup, potato, leek, parmesan, crema, croutons
Selection of Breads, sundried tomato focaccia, gluten free corn bread, assorted dinner rolls
Butters and Dips, olive butter, herb butter, sundried tomato butter

Buffet

Roast Beef Sirloin, peppercorn sauce, roasted baby onions
Chicken Thighs, chicken and sage velouté, preserved lemon
Grilled Yellow Tail, lemon butter sauce, sun blushed tomato, confit tomato
Butternut and Feta Lasagne, three cheese
Smashed Potato, barbecue, lemon, rosemary
Seasonal Vegetables, herb butter
Fried Rice, savoury vegetables and chilli

Fresh Pasta Station

Pasta Options, penne, potato gnocchi, spaghetti
Sauce Options, napoletana sauce, basil cream, parmesan cream
Protein Choices, chicken, beef, tofu, mussels
Fillings, olives, confit tomatoes, exotic mushrooms, artichokes, roasted butternut, spinach, peas

Dessert

White Chocolate and Raspberry Mousse, raspberry curd, raspberry jelly, vanilla cake
Vegan Lemon Almond Cake, vegan lemon almond cake, toasted almonds
Malva Pudding, crème anglaise
Vegan Malva Pudding, cinnamon apple compote, vegan chantilly
Mini Peppermint Crisp Tarts, caramel, peppermint chocolate
Black Forest Brownie, chocolate brownie, vanilla crème, cherry compote
Fruit Salad



KIDS' BUFFET

Mains

Crumbed Chicken Strips, barbecue sauce
Spaghetti Bolognese, cheddar cheese
Margherita Pizza Slices

Kids' Dessert Station

Chocolate Oreo Cupcakes, oreo icing
Strawberry and Cream Cups, strawberry compote, chantilly cream
Candy Floss Machine