

# Wedding Buffet Menu

## Option 1

**\$49.9**

Soup of the day with Fresh Bread and Butter

Maple Honey Mustard Glazed Champagne Ham with Roasted Clove and Gravy

Or

Roast Chicken with Sage, Rosemary and Onion stuffing and Garlic Herb White Wine Sauce

Herb Roasted Gourmet Potato

Seasonal Steamed Vegetable

Classic Creamy Parsley Potato Salad

Chocolate Cake or Carrot Cake or Ginger Kiss Cake

## Option 2

**\$59.9**

Soup of the day with Fresh Bread and Butter

Slow Roasted Shoulder of Pork with Crispy Crackling and Spicy Apple Chutney and Rendered Pork Gravy

Or

Mustard Crusted Beef Roast with Yorkshire Pudding and Port Wine Gravy

Or

Roast Chicken with Sage, Rosemary and Onion stuffing and Garlic Herb White Wine Sauce

Sweet and Sour Pork with Vibrant Capsicum and Pineapple Chunks

Herb Roasted Gourmet Potato

Seasonal Buttered Vegetable

Classic Creamy Parsley Potato Salad

Chocolate Cake or Carrot Cake or Ginger Kiss Cake or Red Velvet Cake

Tropical Fruit Salad with Vanilla Ice Cream

LG = low gluten\*

DF = dairy free

V = vegetarian

\*although we use gluten free products, our environment does contain traces of gluten

### **Option 3**

**\$79.9**

Maple Honey Mustard Glazed Champagne Ham with Roasted Clove and Gravy  
Or

Mustard Crusted Beef Roast with Yorkshire Pudding and Port Wine Gravy  
Or

Roast Chicken with Sage, Rosemary and Onion stuffing and Garlic Herb White Wine Sauce

Garlic Herb Baked Salmon with Lemon Butter Beurre Blanc

Sweet and Sour Pork with Vibrant Capsicum and Pineapple Chunks

Classic Creamy Potato Bacon Parsley Salad

Herb Roasted Gourmet Potato

Seasonal Buttered Vegetable

Fragrant Steamed Jasmine Rice

Traditional Kiwi Pavalova with Seasonal Fruits

Chocolate Cake or Carrot Cake or Ginger Kiss Cake or Red Velvet Cake

Tropical Fruit Salad with Vanilla Ice Cream

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