



## Buffet Dishes

### Choice of Carvery Meats

- Roasted Turkey Breast with macadamia & sage seasoning with cranberry glaze
- Maple Basted Breast of Turkey with cranberry relish
- Chicken with herb & parmesan crust
- Honey Baked Champagne Ham
- Orange & Madeira Glazed Ham
- Roast Pork with an apple and calvados cream
- Pork Loin with red wine, honey & spice jus
- Caribbean Roast Pork with fennel & mango marmalade
- Oven Basted South West Beef with garlic, thyme & rosemary
- Pepper & Mustard encrusted Beef with shiraz jus
- New Seasons Lamb with traditional mint sauce
- Lamb with a honey, orange & mint glaze
- Roast of Lamb with pine nut crust

### Choice of Hot Dishes

- Pasta Carbonara
- Spaghetti Bolognese
- Chilli Bacon Pasta
- Sweet and Sour Fish
- Goujons of Fish with homemade Tartare
- BBQ Pork Spare Ribs
- Chicken Stir-Fry
- Mediterranean Moussaka
- WA Reef Fish & Shell Fish Bake
- Tandoori Chicken
- Seafood Marinara
- Prime Beef Lasagne
- Mediterranean Vegetarian Lasagne
- Madras Beef Curry
- Moroccan Chicken
- Cajun Chicken
- Fried Rice
- Nasi Goring
- Beef & Venison Ragout
- Ham & Mushroom Fettuccine
- Penne with Tomato & Sweet Basil
- Beef Satay
- Spinach & Ricotta Ravioli with Sun Dried Tomato cream
- Spinach & Ricotta Cannelloni
- Beef Korma
- Moroccan Lamb with Dried Fruit
- Sage Pork in Cider
- Oriental Beef Hot Pot
- Coconut & Lemon Grass Chicken
- Agnolotti with White Wine & Olives