

CENTENNIAL BUFFET DINNER MENU

On arrival-

Complimentary Beverage

Selection of pass arounds -3 items (see Pass arounds menu)

On the table-

Gramercy bread selection

Plated entree- Salad Based Vegetarian offering eg: Haloumi

On the Buffet-

Seafood Platter w marinated mussels, prawns, smoked salmon

3 seasonal salads

Steamed baby potatoes

Roasted Vegetable Selection

Hot green Vegetable-Asparagus, Green Beans, Snow peas

Ham on the Bone with condiments

Rare Roasted Beef Striploin w gravy and horseradish

Baked Fresh Fish Tangine with Chickpeas and Cous cous

Vegetarian Risotto- (GF)

Pavlova with fresh fruit (GF)

Red Velvet Cheesecake Brownie

Vegan Chocolate Tart (GF)

Selection of French Pastries- Eclairs, Fruit tartlets, Truffles,

Tea & Coffee