

# Valentine's Dinner Buffet

## Hot Dishes

Chicken Breast with thyme, garlic, jus **CMi CW**

Salmon Fillet with Dill & Lemon Butter (GF) Baked and seasoned to perfection, finished with dill & lemon butter **GF**

Pasta Primavera Medley of seasonal fresh vegetables, olives & capers tossed with penne pasta, parmesan & light olive oil & herb dressing **V**

Fresh Seasonal Vegetables Market fresh, steamed and doused with olive oil **VG NGI**

Gnocchi with burnt butter, pecans, sage, feta & new season green peas **CW CE CMi V**

Fish Goujons with tartare & lemon

## Carvery

Herb infused roasted lamb leg with mint sauce

Strip loin of beef with Yorkshire puddings & gravy

## Seafood

Prawn cocktail, Fresh mussels, Half shell oysters with lemon wedges

## Summer Salads

Caprese Salad Tomato, mozzarella, basil, and balsamic glaze **V GF**

Mixed Green Salad Cucumber, tomatoes, red onion, citrus dressing **VG GF**

Roasted Baby Potato Salad Tossed with chopped fresh herbs, pickles, capers, olive oil red onion

Beetroot & Goat Cheese Salad with candied walnuts and honey dressing **VG GF**

Mediterranean Couscous Salad Roasted vegetables, feta, and herbs **V**

Quinoa & Roasted Vegetable Salad with lemon and olive oil dressing **VG GF**

Caesar Salad with boiled eggs, croutons, shaved parmesan, anchovies

Adult **\$69**

Gold Card **\$59**

Kids (4-12 years) **\$32**

Dessert Buffet Only **\$29**

(see other menu)