

HOTEL CLIPPER BUFFET MENU

MINIMUM 40 GUESTS

ENTRÉE

BREAD ROLLS & BUTTER INDIVIDUALLY SERVED TO THE TABLE
ANTIPASTO PLATTER SERVED TO THE TABLE (PER 6 GUESTS)

MAINS - CHEFS HOSTED CARVERY

ROAST BEEF & RED WINE JUS, MUSTARD (GF)
ROAST PORK, GRAVY, APPLE SAUCE (GF)
BAKED HAM, HONEY & MUSTARD (GF)
ROAST TURKEY, CRANBERRY, LIGHT GRAVY (GF)

HOT DISHES

INDIAN BUTTER CHICKEN, JASMINE RICE
BAKED SNAPPER PORTIONS, SPINACH FLORENTINE (GF)
SLOW COOKED BEEF & STOUT, JASMINE RICE
CHICKEN COQ AU VIN, JASMINE RICE (GF)
SWEET & SOUR PORK JASMINE RICE

VEGETABLES

ROASTED POTATOES, ROCK SALT, ROSEMARY (V) (GF)
ROASTED ROOT VEGETABLES (V) (GF)
SEASONAL STEAMED GREEN VEGETABLES (V) (GF)
STEAMED ASIAN GREENS (V) (GF)

SALADS

TRADITIONAL CAESAR SALAD
POTATO SALAD (GF)
APPLE COLESLAW (V) (GF)
GREEN SALAD WITH AVOCADO (V) (VG) (GF)

DESSERTS

STICKY DATE PUDDING, TOFFEE SAUCE, CREAM
TRADITIONAL LEMON CHEESECAKE, CREAM
DARK CHOCOLATE BROWNIE, DOUBLE CHOCOLATE SAUCE, CREAM
APPLE CINNAMON CRUMBLE, CREAM

TEA & COFFEE STATION

*ANTIPASTO, FRESH BREAD ROLLS, TEA & COFFEE STATION
ARE INCLUDED IN ALL BUFFET PRICES*

1 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREEN, 1 HOT DISH, 1 SALAD, 1 DESSERT	58
1 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREEN, 2 HOT DISHES, 2 SALADS, 2 DESSERTS	65
2 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREEN, 3 HOT DISHES, 3 SALADS, 3 DESSERTS	68
2 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREEN, 4 HOT DISHES, 4 SALADS, 4 DESSERTS	75

KIDS 4Y TO 12Y – HALF PRICE
KIDS UNDER 4Y – FREE

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE