

# 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 RED 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 GREENS, 1 HOT DISH, 1 SALAD, 1 DESSERT	48
1 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREENS, 2 HOT DISHES, 2 SALADS, 2 DESSERTS	55
2 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREENS, 3 HOT DISHES, 3 SALADS, 3 DESSERTS	58
2 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREENS, 4 HOT DISHES, 4 SALADS, 4 DESSERTS	65

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