

### COLD SELECTION

COOKED EXMOUTH KING PRAWNS WITH COCKTAIL SAUCE (GF)  
OYSTERS IN THE HALF SHELL - 3 DRESSINGS (GF)  
POACHED WHOLE SALMON WITH CUCUMBER AND LEMON (GF)  
TRADITIONAL CHILLI MUSSELS WITH FRESH TOMATO AND CORIANDER (GF)  
CAPRESE SALAD WITH SHRIMP (GF, GV)  
OLIVER SALAD WITH BLUE SWIMMER CRAB (GF)  
SELECTION OF COLD MEATS AND ANTIPASTO (GF)  
BREADBASKET INCLUDING LOCAL RISE & CO. BREADS AND GLUTEN FREE OPTIONS (VG)

### HOT SELECTION

CHAMPAGNE HAM WITH HONEY MUSTARD GLAZED (GF)  
ROASTED TURKEY BREAST WITH SIDE OF CRANBERRY SAUCE (GF)  
CHINESE FIVE SPICED CRACKLED PORK BELLY WITH PLUM AND APPLE SAUCE (GF)  
12HR SLOW COOKED LAMB SHOULDER WITH ROSEMARY JUS (GF)  
BEEF STROGANOFF (GF)  
GREEK GARLIC CHICKEN WITH LEMON AND OREGANO (GF)

ROASTED SQUID TUBES STUFFED WITH CHORIZO, RICE, LEMON ZEST AND NAPOLITANA SAUCE (GF)  
THAI PRAWN AND SCALLOP SKEWERS (GF)  
SPINACH AND RICOTTA LASAGNE WITH ROASTED PINE NUTS (GF)  
SALMON WELLINGTON WITH LEMON CREAM SAUCE  
MELANGE OF ROASTED VEGETABLES (GF,VG)  
OVEN BAKED POTATO WITH SUNDRIED TOMATO AND CHIVES GF,VG)  
CAULIFLOWER AND BROCCOLI AU GRATIN (VG)  
CIAMBOTTA - MEDITERRANEAN VEGETABLE STEW (GF,VG)  
BIRYANI RICE (GF,VG)

### SALAD SELECTION

CARAMELISED BRUSSELS SPROUTS WITH BACON (GF)  
STRAWBERRY, SPINACH SALAD WITH CANDIED PECANS, FETA AND BALSAMIC VINAIGRETTE  
(GF,VG)  
SWEET POTATO, GREEN BEAN AND BARLEY SALAD (VG)  
BROCCOLINI SUMMER SALAD WITH MANGO SALSA (GF,VG)  
TOSSED SEASONAL SALAD (GF, VG)  
MOROCCAN ROASTED VEGETABLE SALAD (GF,VG)

### DESSERT

TRADITIONAL PLUM PUDDING SERVED WITH RUM CUSTARD  
APPLE AND SPICED FRUIT CRUMBLE WITH VANILLA CUSTARD (VG)  
ASSORTMENT OF CHEESECAKES, GATEAUX, SLICES, ÉCLAIRS, AND PROFITEROLES (SOME GF & ALL VG)  
WARM FRUIT MINCE PIES WITH COINTREAU WHIPPED CREAM  
FRESH SEASONAL FRUIT PLATTER (GF & V)  
SELECTION OF LOCAL CHEESES SERVED WITH NUTS, DRIED FRUITS, BISCUITS AND DATE LOAF  
BUFFET WITH CHOCOLATES  
FRESHLY BREWED TEA AND COFFEE