

Seated Menu No 1 - \$ 58.00

Starter

Lentil Soup

Or

Goat Cheese Salad

Toasted Almond Crusted Warm Goat Cheese with Roasted Red Peppers and Organic Spring Mix tossed in our popular Pomegranate Vinaigrette

Or

Gravlax and Asparagus Salad

Served with a Mandarin Dressing

Entrée

Crab Cakes

Served with an Orange Salad

Or

Beef Carpaccio

Served with a Balsamic Honey Mustard Dressing, Parmesan Cheese and Capers

Or

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Mojitos Granite

Main

Steak & Prawns

6 oz AAA Angus Sirloin and Prawns in Lemon Garlic Butter Sauce with Mashed Potatoes and Herbed Vegetables

Or

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce. Served with Cous Cous and Herbed Vegetables

Or

Roast Turkey

Delicious Turkey served with Stuffing and Gravy, Roasted Potatoes and all the trimmings

Or

Maple Glazed Halibut

Bourbon Maple Glaze, Candied Pecans, Mashed Potato and Herbed Vegetables

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa, Sweet Chilli, and Drizzled with Sweet Soy Sauce Served with Rice & Vegetables

Dessert

Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Apple Crumble

Served with Vanilla Ice-Cream

Or

Warm Sticky Toffee Pudding

Served with Dulce de Leche and Vanilla Ice-Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Seated Menu No 2 - \$ 48.00

Starter

Lentil Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries,
Roasted Pumpkin Seeds and our House Made Pomegranate Vinaigrette

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons,
and topped with Parmesan Cheese

Entrée

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Or

Garlic Prawns with a Crostini

Main

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

8 oz Horse-Radish Crusted Steak

AAA Angus Sirloin Served with Roast Potatoes and Herbed Vegetables

Or

Roast Turkey

Delicious Turkey served with Stuffing and Gravy, Roasted Potatoes and all the trimmings

Or

Maple Glazed Salmon

Bourbon Maple Glaze, Candied Pecans, Mashed Potato and Herbed Vegetables

Or

Pasta Primavera

Mushrooms, Carrots, Spinach, Zucchini, Peppers and Onions
Sautéed in a Tomato Sauce, topped with Parmesan Cheese

Or

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa,
Sweet Chilli, and Drizzled with Sweet Soy Sauce

Served with Rice & Vegetables

Dessert

Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Apple Crumble

Served with Vanilla Ice-Cream

Or

Warm Sticky Toffee Pudding

Served with Dulce de Leche and Vanilla Ice-Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Seated Menu No 3 - \$ 39.00

Starter

Lentil Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries, Roasted Pumpkin Seeds and our House Made Pomegranate Vinaigrette

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons, and topped with Parmesan Cheese

Main

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

Roast Beef

Served with Roast Potatoes, Gravy, Seasonal Vegetables and Horseradish

Or

Roast Turkey

Delicious Turkey served with Stuffing and Gravy, Roasted Potatoes and all the trimmings

Or

Maple Glazed Salmon

Bourbon Maple Glaze, Candied Pecans, Mashed Potato and Herbed Vegetables

Or

Pasta Primavera

Mushrooms, Carrots, Spinach, Zucchini, Peppers and Onions
Sautéed in a Tomato Sauce, topped with Parmesan Cheese

Dessert

Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Apple Crumble

Served with Vanilla Ice-Cream

Or

Warm Sticky Toffee Pudding

Served with Dulce de Leche and Vanilla Ice-Cream

Tea, Coffee

Please Note: All prices are excluding Tax and Gratuity

Seated Menu No 4 - \$ 30.00

(Midweek Special – Sun, Mon, Tue, Wed, Thur, Only)

Starter

Lentil Soup

Or

Organic Mixed Green Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries,
Roasted Pumpkin Seeds and our House Made Pomegranate Vinaigrette

Or

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons,
and topped with Parmesan Cheese

Main

Moroccan Lamb

Tender Lamb Shoulder in a North African Sauce.
Served with Cous Cous and Herbed Vegetables

Or

Roast Beef

Served with Roast Potatoes, Gravy, Seasonal Vegetables and Horseradish

Or

Roast Turkey

Delicious Turkey served with Stuffing and Gravy, and all the trimmings

Or

Maple Glazed Salmon

Bourbon Maple Glaze, Candied Pecans, Mashed Potato and Herbed Vegetables

Or

Pasta Primavera

Mushrooms, Carrots, Spinach, Zucchini, Peppers and Onions
Sautéed in a Tomato Sauce, topped with Parmesan Cheese

Dessert

Chocolate Truffle

Served with Vanilla Ice-Cream

Or

Apple Crumble

Served with Vanilla Ice-Cream

Tea, Coffee

Please Note : All prices are excluding Tax and Gratuity

Buffet No 1 - \$55.00 Per Person

Platter Service (Please choose five of the following)

Bruschetta Platters

Cru d Eta

Fresh, Crisp Vegetables & Dip

Garlic Prawns

Smoked Salmon Canapé on Rye Bread

Shrimp & Avocado Canapes

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Mini Samosas

Buffet Table

Green Salad

Caesar Salad

Spinach Salad

(Please choose five of the following)

Baked Wild Salmon

Roast Beef Carvery

Roast Turkey

Moroccan Lamb Shoulder

Lamb Curry

Vegetable Curry

Vegetable Lasagna

All Buffets served with Mashed Potatoes, Basmati Rice & Seasonal Vegetables

Dessert

Apple Crumble, Chocolate Truffle, Fruit Salad, Ice Cream,

Tea & Coffee

Please Note : All prices are excluding Tax and Gratuity

Buffet No 2 - \$ 45.00 Per Person

Platter Service

Bruschetta Platters

Cru d Eta

Samosas

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Buffet Table

Green Salad

Caesar Salad

(Please choose Four of the following)

Wild Salmon

Roast Beef Carvery

Roast Turkey

Moroccan Lamb Shoulder

Vegetable Curry

Pasta Primavera

All Buffets served with Mashed Potatoes, Basmati Rice & Seasonal Vegetables

Dessert

Apple Crumble, Chocolate Cake, Fruit Salad, Ice Cream,

Tea & Coffee

Please Note : All prices are excluding Tax and Gratuity

Buffet No 3 - \$ 38.00 Per Person

(\$32.00 Per Person Midweek Special – Sun, Mon, Tue, Wed, Thur, Only)

Platter Service

Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce

Samosas

Artichoke, Salsa Canapés

Bruschetta

Tuna Canapés

Buffet Table

Green Salad

Caesar Salad

Please choose four of the following:

Roast Beef

Roast Turkey

Irish Lamb Stew

Vegetable Curry

Seafood Mornay

All Buffets served with Mashed Potatoes, Basmati Rice & Seasonal Vegetables

Dessert

Apple Crumble, Chocolate Cake, Fruit, Ice Cream,

Tea & Coffee

Please Note : All prices are excluding Tax and Gratuity
