



# DINNER

## SUNDAY 10th Nov



### SALADS BUFFET

**LAMB SALAD** Moroccan lamb kofta, orange infused cous cous, roasted cauliflower, kumara, Laban and toasted walnuts.

**ASIAN CHICKEN SALAD** GF master stock poached chicken, glass noodles, bean sprout, baby corn, fresh herbs, watermelon, namjim dressing and sesame seeds

**MEDITERRANEAN FALAFEL** GF + VEGAN chickpea, broad beans, parsley balls with vegan aioli, fresh strawberries, cucumber, tomatoes, tahini dressing and pomegranate molasses

### HOT BUFFET

**ROAST PORK** roasted pork leg with crackling and pork jus

**BEEF CURRY** Nepalese spiced beef and potato curry with rice, raita, yogurt and pappadums

**VEGAN LASAGNE** GF yellow lentil bolognese, mushroom, roasted pepper layered on grilled eggplant and thyme marinated tofu

### DESSERT

Fresh Fruit  
Chefs Cake  
Fresh Cream

### SIDES

Pelau Rice  
Raita Yogurt  
Pappadums (GF)  
Nuts  
Bread rolls