

PMRA Customized 3 Course Buffet Menu \$50pp

(To include: 1 glass of draught beer, house wine or soft drink on arrival)

ENTRÉE

Moroccan Spiced pumpkin soup (v)

Bread Rolls, butter

MAIN

Lemon Thyme Infused Chicken

Roast Pork with apple sauce & crackling

Crispy Skin Salmon, chargrilled lemon slices

Creamy Mushroom & Pea Risotto (v)

Steamed Seasonal Greens (v)

Oven Roasted Chat Potatoes (v)

Garden Salad (v)

DESSERT

Fresh Seasonal Fruit Platters (v)

Sticky Date Pudding with Caramel Sauce