THE BLUE PUB

BUFFET MENU

OPTION #1

OPTION #2

- X One hot choice
- ✗ Gourmet roasted potatoes
- **✗** Two Salad or Vegetable choices
- ✗ Fresh Bread Rolls w/ butter

Per head \$32

- × One hot choice
- **✗** Gourmet roasted potatoes
- **✗** Two salad or vegetable choices
- **✗** Fresh Bread Rolls w∕ butter
- One dessert choice

Per head \$42

Above all else, we aim to please. If you would like to add or subtract choices from these suggestions please don't hesitate to ask.

AS AN EXAMPLE

Additional Dessert - \$8 per person | Additional Hot Choice - \$9 per person | Additional Salad or Vegetable Choice - \$6 per person

HOT BUFFET OPTIONS

ALL OPTIONS AVAILABLE GLUTEN FREE

Carved Champagne Ham with seeded mustard Beef Rump Roast with horseradish cream Roast Lamb with mint sauce gf Boneless Roast Chicken with sage & onion stuffing Pork Shoulder with apple sauce Beef Casserole

Vegetarian Curry

BUFFET MENU

VEGETABLE OPTIONS

- × Minted peas
- Roasted pumpkin & kumara with rosemary & thyme
- ★ Steamed cauliflower & broccoli cheese
- Buttered spinach & silver beet with toasted sesame
- ✗ Honey glazed carrots
- **X** Corn on the Cob

SALAD OPTIONS

- ★ Thai noodles with peanuts, coriander, crisp vegetables & sweet chilli vinaigrette
- ✗ Roasted Mediterranean vegetables with a balsamic reduction
- ✗ Red cabbage coleslaw with a homemade aioli dressing
- Mixed green leaves with vinaigrette
- **x** Baby beetroot, roast pumpkin, spinach & feta
- × Penne pasta, basil pesto & red peppers
- Mexican Quinoa Salad w/ black beans, roast corn, fresh salsa & baby spinach

DESSERTS

- **x** Chocolate brownies with whipped cream
- * Fresh fruit salad with ice cream (gf)
- **✗** Sticky date pudding with butterscotch sauce
- * Mixed berry pavlova eton mess (gf)
- **✗** Apple and blueberry crumble with custard (agf)
- ★ Bite Size Platters with chocolate brownie, fresh fruit, mini donuts & brandy snaps

WE AIM TO
PLEASE

Please, don't hesitate to ask us for additional options