



Building your Buffet

Buffets can be funny things – a myriad of choices with sometimes disappointing results. We believe that a fresh approach and some twists on the old standards will allow you to create a buffet that will not only suite your occasion, but leave you with a really good taste in your mouth.

Salads

Mixed greens with garden vegetables, sprouts and our house dressing 4

Apple, melon, endive and arugula with a creamy tarragon dressing 6

Purple cabbage with candied pecans 5

Caramelized pears, candied pecans and goat cheese on a bed of spinach 6

Pink beets with creamy Chevre and horseradish dressing 5

Starches

- “House spice” and garlic Roasted mini potatoes 4
- Rosemary and garlic scented basmati rice 4
- Horseradish and garlic mashed potatoes 4
- Mashed roasted caramelized yams 5

Pasta

- Slow stewed tomatoes with wilted spinach and parmesan cheese 4
- Forest mushrooms, Thyme and truffle essence cream 5
- Smoked salmon and dill with citrus Chevre cream 8
- Salty Bacon and blush sauce with maple caramelized onions 5

Vegetables

- Perfectly steamed mixed market veggies tossed with garlic butter and dill 4
- Green beans with brown butter and almonds 5
- Candied root vegetables 4
- Glazed carrots with tarragon 4
- Baked cauliflower with panko and double smoked cheddar 6

Mains

Braised chicken with white wine, bacon, onions and mushrooms 20

Slow roasted pulled porchetta 20

Braised beef shanks 24

Fish served in a Grand Marnier and orange sauce 20

Fig and red wine braised lamb shanks 26

Vegan options

Sesame Panko crusted eggplant stack with a roasted red pepper sauce 12

Moroccan Stewed chickpeas with peppers (vegan) 12

Roasted cauliflower Steak topped with an olive relish 12