

Mid Winter or Pre Christmas Buffet Menu 2020

House breads with dips & butter

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Salads

Salad of seasonal mixed greens

Traditional creamy coleslaw

Chickpea & Coriander Salad

Greek Salad - Peppers, cucumber, red onion, feta, olives in a mustard vinaigrette

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Carvery

(Choose one)

Honey glazed Champagne Ham

Apple sauce & gravy

Roast Loin of pork

Crackling, apple sauce and gravy

Roast Sirloin of prime steer Beef

Wholegrain mustard & thyme jus

Roast leg of Lamb (add \$3.0)

mint sauce

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Hot Mains

Roasted Chicken Breast

Honey mustard sauce

Panko crumbed Fish goujons

homemade tartare sauce

Spinach and feta Penne pasta

vine ripe tomato, herb and olive sauce

Rosemary roasted gourmet potatoes

olive oil and flaky sea salt

Roasted kumara and pumpkin

Fragrant jasmine rice, baby green peas and toasted coconut

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Traditional Christmas pudding with light custard sauce

Pavlova with soft cream & Fruit topping

Fresh fruit salad

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Filter coffee & Herbal Tea selection

\$40.0 per person inclusive of GST

Minimum 20 full paying adults/ No venue Hire charges for the first 3 hours access to the venue/ Includes Christmas crackers on the table/ Menus or dishes are flexible to suit requirements and dishes can be added. Discuss your options and preferences with us at the time of booking

**The
Brigham**