

The *Phuell* BUFFET

This option allows for more mobility & informality, for parties of ten or more. Food served from a buffet table prepared with the pre-arranged 3 choices for each course. This provides the option of sampling several different dishes. Seating may be at different tables, depending on the numbers in the party.

2 courses for \$45 per head , 3 courses for \$60 per head

MENU OPTIONS: Entrée and main or main and dessert

The buffet allows for a choice of 3 dishes from those shown for each course.

Bread rolls and tea & coffee are included

❖ Entrees

- Chicken drumettes with ginger hoisin sauce
- Lamb mince kofte with yoghurt mint dressing
- Red salmon and dill mousse with cucumber relish
- Baked ricotta, zucchini and lemon pie

❖ Main Course

- Roast Chicken with marinated dried fruit & nut stuffing and orange marmalade glaze
- Beef Bourguignon: beef with red wine and mushrooms and basmati rice
- Minted lamb with a red wine sauce and basmati rice
- Baked whole rainbow trout with herbed lemon and almond butter stuffing
- Vegetarian quiche with sundried tomato paste, spinach, feta and parmesan

Your three choices will be accompanied by :
Cheese Potato Bake, Steamed green vegetables, Salads

❖ Desserts

- Lemon macadamia and coconut pudding
- Sticky date and walnut pudding with butterscotch sauce
- Lemon myrtle cheesecake
- Fresh fruit platter

Served with cream and/or ice cream