

Phuell BUFFET LUNCHEON

This least formal option is available for parties of 12 or more, and provides a buffet suitable for those wishing for a lighter lunch.

Main Course only \$25 per head Dessert for \$10

Tea or coffee & Homestead biscuits \$5

MAIN COURSE

This includes bread rolls, cheese and potato bake, and salad with a choice of two dishes to be made from the following, in advance:

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

DESSERTS

A choice of two of the following desserts to be made in advance:

- Grandmarnier bread and butter pudding with cream and/or ice-cream
- Lemon myrtle cheesecake
- Lemon macadamia & coconut pudding with cream and/or ice-cream
- Cheese and fruit platter

HOMESTEAD BISCUITS

- Pistachio and rosewater
- Orange and cardamon