



# CHRISTMAS BUFFET MENU

## HOT DISHES

### **BBQ Brisket (GF,DF)**

60 day grain fed Angus Beef, smoked low'n slow for 14 hours for that perfect melt in your mouth, tender and tasty finish

### **Christmas Glazed Ham (GF,DF)**

Perfectly caramelized with a sweet and savoury glaze. Each slice offers a succulent, juicy bite with a delightful touch of richness

### **Chicken Pulao (GF,DF)**

Tender marinated chicken pieces, stirred through aromatic rice with onion, cumin, garlic, sweet paprika and a medley of fresh herbs

### **Hearty Vegan Dal (GF,DF, Ve)**

A luscious blend of lentils and chickpeas simmered in a vibrant mix of coriander, masala, garlic and curry leaves.

### **Lemon Roast Potatoes (GF,DF,Ve)**

Cooked crispy with extra virgin olive oil, oregano, garlic and fresh lemon

## COLD DISHES

### **Ranch Slaw (GF,DF, Ve)**

The perfect accompaniment to our BBQ Brisket. Mixed cut cabbage in a ranch sauce.

### **Fresh Pea Salad (GF,V)**

Carden Peas mixed through with fresh mint and crumbly feta

### **Garden Salad (GF,DF, Ve)**

Simple but tasty, mixed leaves with sundried tomato, olive oil drizzle and pine nuts.

## EXTRAS

### **Bread and Garlic Butter (Ve)**

### **House BBQ Sauce (GF)**

### **Home cooked rich Gravy (GF)**

**Mini Dessert Bites to satisfy the after dinner sweet tooth**

*Enjoy!*

V - vegetarian. Ve = Vegan. GF = Gluten Free. DF = Dairy Free