



## Carvery Menu 1

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Slow roasted beef with merlot jus

Classic roast chicken with leek and herb seasoning

Baked potato

Roast jap pumpkin

Buttered baby beans

Pan juices gravy

Bread rolls and butter

Dijon, hot English, seeded mustards, salt and pepper

Paper plates , napkins and stainless steel cutlery.

Crockery is available at extra cost

**\$25.00/head**

All dietary requirements catered for. Just ask.

Minimum of 30 guests, under 50 will occur a staffing charge.





## Covered Menu

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Roast sirloin of beef with horseradish Yorkshire pudding

Roast leg of pork with crackle and apple sauce

Baked jacket potato and sour cream

Garlic roasted butternut pumpkin

Cauliflower cheese

Minted baby beans

Pan juices gravy

Bread rolls and butter

Condiments, mustards, salt & pepper

Tossed green salad

Coleslaw

Plates, cutlery, napkins

**\$29.00/head**

All dietary requirements catered for. Just ask.  
Minimum of 30 guests, under 50 will occur a staffing charge.





## Carvery Menu 3

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2 meats in gravy  
Grilled onions  
Lettuce, tomato, cucumber, cheese.  
Coleslaw  
Assorted condiments

**\$20.00/head**

\* Children 4-12 for half price

## Carvery Menu 4

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Sliced roast beef & gravy  
Grilled onions  
Assorted condiments  
Crusty bread rolls

All dietary requirements catered for. Just ask.  
Minimum of 50 guests.

**\$12.50/head**

