

Happy New Year! 2026



GALA BUFFET

CARVING

Rosemary Dijon Roast Beef, (GF)
with au jus
Smoked BBQ Pork Belly (GF)

COLD SELECTIONS

Mixed Garden Greens (GF)
Caesar Salad (GF)
Golden Goat Cheese Beet Salad (GF)
Southern Style Coleslaw (GF)
Greek Salad (GF)
Mediterranean Salad (GF)
Creamy Potato Salad (GF)

PLATTERS

Charcuterie Board (GF)
Assorted European Cold Cuts
Smoked & Candied Salmon Platter
Chilled Poach Prawns (GF)
Vegetable Cruditee (GF)

ENTREES

Lamb Barbacoa,
Mexican style lamb shoulder braised with chillies
Salmon with Shallot Dill Soubise
Baked salmon with a caramelized shallot dill cream sauce & blood orange gastrique
Southern Fried Chicken
Fried boneless chicken marinated in buttermilk brushed with a spiced honey butter
Spicy Garlic Prawns (GF)
Fried prawns tossed with garlic, chili peppers and 5-spice

ACCOMPANIMENTS

Roasted Garlic Tarragon Vegetables (GF)
Leek & Potato Dauphinoise (GF)
Coconut Turmeric Rice in Banana Leaves (GF)
Rigatoni Bolognese

SWEET ENDINGS

Enjoy a sumptuous selection of festive cakes, holiday tarts & assorted pastries from the chef's sweet table!

