

# MAGISTIC CONTEMPORARY BUFFET MENU

Fresh, healthy, wholesome

## SALAD BAR

Shaved cabbage with manchego, capers and currants (GF,N,V)

Parisian carrot and chickpea salad (DF,GF,VE)

Apple and chicory salad with walnuts in a blue cheese dressing (GF,N,V)

Prawn vermicelli salad (DF,GF,N)

Platter of honey baked ham

Platter of Hungarian salami

Selection of cheeses and condiments

Bread rolls and butter (N,V)

## BUFFET HOT SELECTION

Moroccan Oven-Baked Chicken (DF)

Tender chicken baked with warm Moroccan spices, herbs, and slowroasted vegetables.

Beef Lasagne

Classic layered lasagne with rich beef ragù, creamy béchamel, and melted cheese.

Mediterranean Fish Bake (DF,GF,SF)

Grilled fish fillets with tomatoes & Kalamata black olives

Traditional Butter Chicken (GF, N)

Tender chicken fillets simmered in classic butter chicken sauce

Root Vegetable Roast with Italian Herbs (DF, GF, V)

Seasonal root vegetables oven-roasted with garlic, olive oil, and Italian herbs.

Rich Cauliflower and Potato Au Gratin (V)

Baked cauliflower in a creamy cheese sauce, finished golden and bubbling.

Chefs Special Fried Rice (GF, N, V)

Fragrant fried rice with vegetables, toasted nuts, and chefs signature seasoning.

## DESSERT

Tiramisu (N,V)

Espresso, mascarpone, ladyfinger cake

Fruit Salad (DF,GF,VE)