

Lanes

BAR AND BOWLING

2020 Buffet Menu

Mains

Roast chicken marinated in lemon and oregano (gf)

Rolled rib of beef slow roasted in rosemary and garlic on a mirepoix of root vegetables (gf)

Homemade tagliatelle with wild mushrooms and walnuts in a creamy pine nut basil pesto (v)

Roasted summer vegetables served with a balsamic reduction (gf, ve)

Salads

Cauliflower and chickpea salad in a lemon tahini dressing (gf, ve)

Pea and bacon salad in a creamy garlic dressing (gf)

Sides

Warm buffet rolls (v)

Garlic bread – cheesy and plain (v/ve)

Dessert Platters

Selection of cheeses (gf, v)

Homemade chocolate brownie pieces (v)

Mini donuts dipped in cinnamon and chocolate sauce (v)

Fresh fruit salad (gf, ve)

