

Roast Carvery

WHOLE ROAST BUFFET

For a minimum of 50 guests and including presentation staff, crockery main plates, stainless steel cutlery, serviettes, and linen table cover. Cooked at our premises or on-site at yours (extra cost applies see below)

Consider two choices from the list below:

Whole boned chickens w fresh lemon and thyme ***\$28 per head***

Boned leg pork w apple sauce or plum glaze ***\$28 per head***

Rump beef w horseradish cream ***\$29 per head***

Individual stuffed chicken rolls (GF) ***\$29 per head***

Boned leg lamb w rosemary and garlic, tandoori, or mint sauce ***\$30 per head***

Yearling porterhouse mustard peppered w horseradish cream ***\$32 per head***

Turkey breast roll w cranberry sauce ***\$32 per head***

Accompanied with:

Rosemary roast potatoes

Four (4) salad varieties including one leafy (refer our salad selection)

Whole crusty breads served with butter

Extra costs

To cook menu on-site ***\$3 per head***

Hot fresh roast vegetables (in lieu of salads) ***\$6 per head***

Red wine jus / rich gravy ***\$1.00 per head***

Requests for numbers below 50 guests can be accommodated - contact our office for cost