

THE BLUE PUB BUFFET MENU

Option 1 Includes:

One hot dish choice
One vegetable *and* gourmet roasted potatoes
One salad choice
Per head \$30

Option 2 Includes:

One hot dish choice
Two vegetable choices *and* gourmet roasted potatoes
One salad choice
One dessert choice
Per head \$35

Option 3 Includes:

Two hot dish choices (1 x carvery and 1 x other hot dish)
Two vegetable choices *and* gourmet roasted potatoes
Two salad choices
Two dessert choices
Per head \$45

Option 4 Includes:

1 x Starter
3 x hot dish choices (1 x carvery & 2 x other hot dishes)
Three vegetable choices *and* gourmet roasted potatoes
Two salad choices
Three dessert choices
Per head \$55

Above all else, we aim to please. If you would like to add or subtract choices from these suggestions please don't hesitate to ask.

As an example:

Starter - \$10 per person
Additional Dessert - \$5 per person
Additional hot choice - \$5 per person
Additional vegetable or potato choice - \$ 2 per person



STARTERS

Chicken Caesar Salad

w/ cos lettuce, crispy bacon, parmesan cheese, boiled egg, croutons and a creamy dressing

gf

or

Antipasto

feta, brie, basil pesto, cream cheese, tomato relish, Italian salami & Akaroa smoked salmon w/ fresh breads & balsamic olive oil

agf

or

Soup Choices

Potato & Leek

Tomato & Basil Pesto

Chicken & Sweet corn

Coriander & Wild Rice

gf

BUFFET OPTIONS

Hot Options - Carvery

* Carved Champagne Ham w/ seeded mustard

gf

* Beef Rump Roast w/ horseradish cream

gf

* Roast Leg of Lamb w/ mint sauce

gf

* Boned and Rolled Pork Leg w/ apple sauce

gf

* Roast Chicken w/ sage & onion stuffing

agf

Other Hot Dishes

* Baked Seafood Gratin

agf

* Roasted Salmon w/ capsicum, pineapple, cucumber & coriander salsa

agf

* Whole Roast Beef Sirloin w/ caramelized onions & red wine gravy

gf

* Sauté Chicken w/ tomato penne pasta, olives, basil pesto & fresh herbs

agf

* Beef Casserole - guinness stew or goulash

agf



VEGETABLE OPTIONS

- *Roasted gourmet potatoes
- *Minted peas
- *Roasted pumpkin & kumara w/ rosemary & thyme
- *Steamed cauliflower & broccoli w/ a cheese mornay sauce
- *Roasted Mediterranean vegetables w/ a balsamic reduction
- *Creamed leeks w/ garlic & thyme
- *Buttered spinach & silver beet w/ toasted sesame
- *Honey glazed carrots

SALADS

- *Thai noodle w/ peanuts, coriander, crisp vegetables & sweet chilli vinaigrette
- *Roasted Mediterranean vegetables w/ a balsamic reduction
- *Red cabbage coleslaw w/ a homemade aioli dressing
- * Mixed green leaves w/ vinaigrette
- *Greek w/ feta, kalamata olives, red onion, cucumber, red pepper & balsamic vinaigrette
- * Penne pasta, basil pesto & red peppers

DESSERTS

- *Chocolate brownies w/ whipped cream
- *Seasonal fruit crumble w/ & custard agf
- *Fresh fruit salad w/ berry compote gf
- *Sticky date pudding w/ butterscotch sauce
- *Mixed berry pavlova eton mess gf
- *Apple and blueberry crumble w/ custard agf

