

# **HAPPY**



BUFFET MENU

#### **STARTERS**

#### Trio of Duck

confit duck breast | duck rillette | cured duck egg hot cross bun wafer | carrot & orange purée candied orange zest | red currant jelly | wild rocket

Or

### Wild Mushroom & Haloumi Pithivier

mushroom fricassee | braised leek | mizuna cranberry relish | parmesan crisps | morelle mushroom dust

## FROM THE CARVERY

prime rib roast with whole grain mustard karoo lamb leg roast with chimichurri Yorkshire pudding | red wine gravy | red currant jelly

#### **SOUP STATION**

leek & potato soup served with homemade breads cheese straws | croutons | flavoured butters

## MAIN BUFFET

pan fried line fish with teriyaki glaze toasted sesame seed | pickled ginger | grilled limes

Coq Au vin | portobello mushrooms thyme | red wine sauce

cumin & lemon scented basmati rice

bombay potatoes

cauliflower polonaise

roast Mediterranean veg aubergine | baby marrow | mixed capsicum | red onion

#### **DESSERT**

## **Bread & Butter Pudding**

hot cross bun | vanilla crème anglaise

# Mini Egg Millionaire's Blondie

blondie | salted caramel filling dark chocolate ganache | speckled eggs

### Carrot Cake Cheesecake

carrot cake | baked vanilla cheesecake

## Dessert Cups

coconut cake | white chocolate mousse coconut cookie crumble | marshmallow

chocolate cake | dark choc mousse crushed oreo | strawberry

## Pavlova

white meringue | lemon curd

pastel colour nest | whipped cream mini chocolate eggs

## Vanilla Cupcakes

Swiss meringue butter cream | crushed pistachio

## Doughnut Wall

Easter egg shaped donuts | pastel glazed

## Choc Fountain

pineapple skewers | hot cross bun cookies twist & bunny marshmallows | strawberries

