

Buffet Menu

Menu one:

Consists of Soup of the day, 1 carvery, 1 hot meat dish, 1 hot vegetable dish, 2 salads, and 2 desserts
\$38.50pp

Menu two:

Consists of Soup of the day, 1 carvery, 1 hot meat dish, 2 hot vegetable dish, 3 salads and 4 desserts
\$42.00pp

Menu three:

Consists of Soup of the day, 1 carvery, 2 hot meat dishes, 3 hot vegetable dishes, 3 salads and 5 desserts
\$48.50pp

Menu four:

Consists of Soup of the day, 2 carvery, 2 hot meat dishes, 2 hot vegetable dishes, 4 salads, and 5 desserts
\$58.50pp

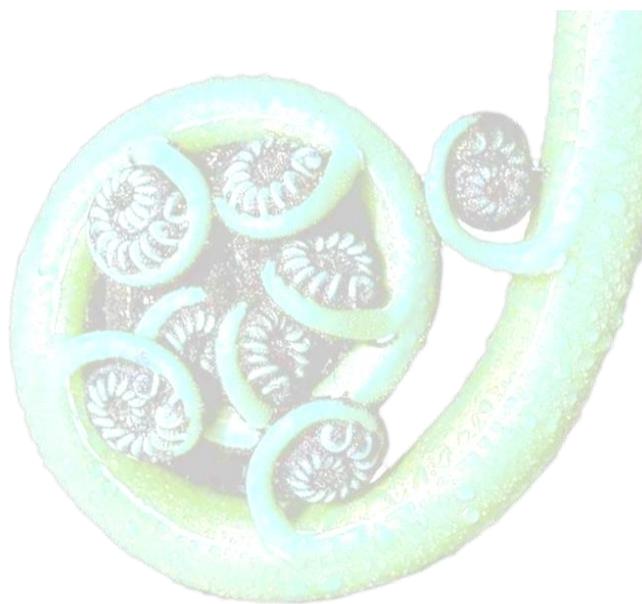
Menu five:

Consists of Soup of the day, 3 carvery, 2 hot meat dishes, 3 hot vegetable dishes, 4 salads, and 5 desserts
\$68.50pp

All buffet options come with the following included in the price:

- *Fresh baked breads selection*
- *Roast jus lie*

WESTPORT MOTOR
HOTEL



Carvery

Roast Beef Sirloin

Wholegrain mustard pepper crust

Roast Leg of Lamb

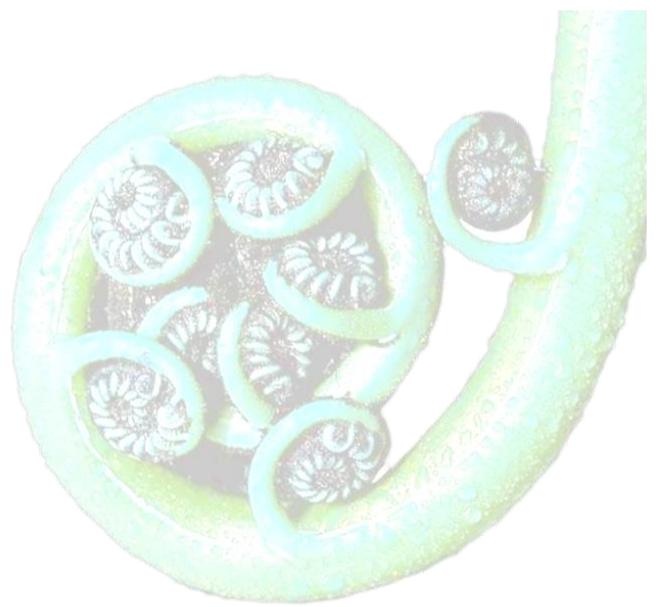
Infused with rosemary and garlic

Roast Pork Leg

With lots of crisp crackling

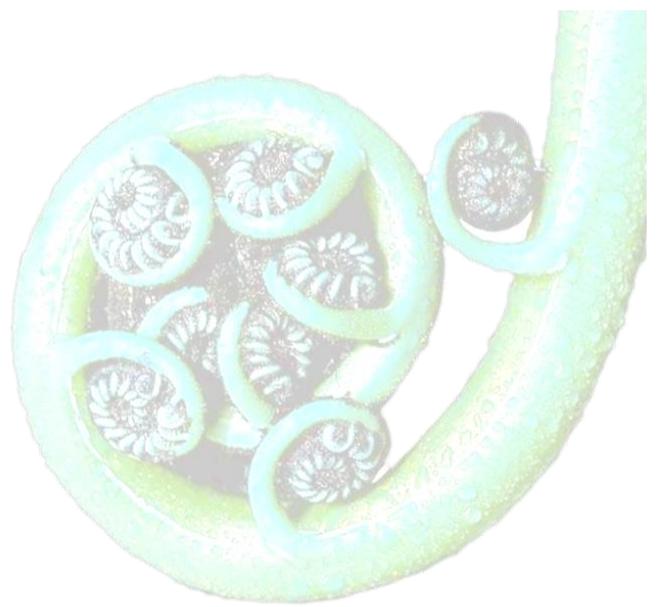
Baked Ham

Glazed with bourbon, pineapple and maple syrup



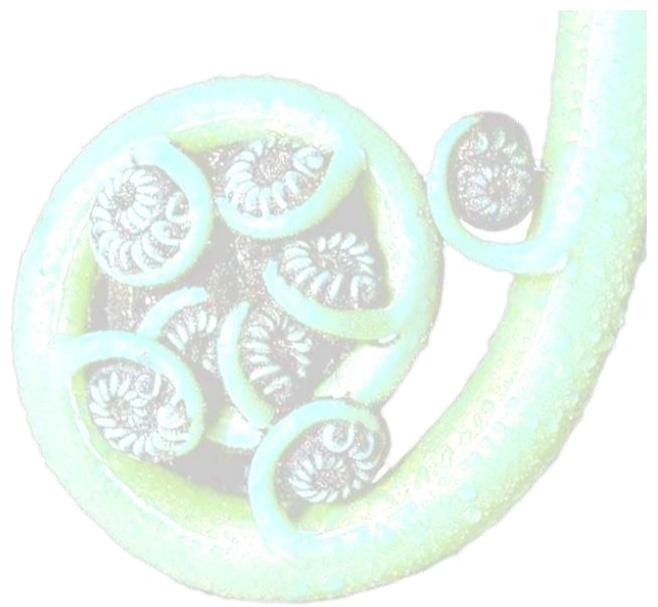
Hot Meat Dishes

- Beef Stroganoff** *Tender strips of beef with mushrooms, onion, and gherkin mixed together in a creamy sauce*
- Lamb Navarin** *A classic lamb casserole full of flavour and juicy pieces of lamb*
- Sweet & Sour Chicken** *Boneless Chicken in rich pineapple and oriental sauce*
- Butter Chicken** *Traditional Indian sauce kept mild*
- Chicken parmesano** *Chicken pieces baked in a tomato salsa topped with shavings a parmesan cheese*
- Roast chicken** *Joints of fresh chicken and herb stuffing*



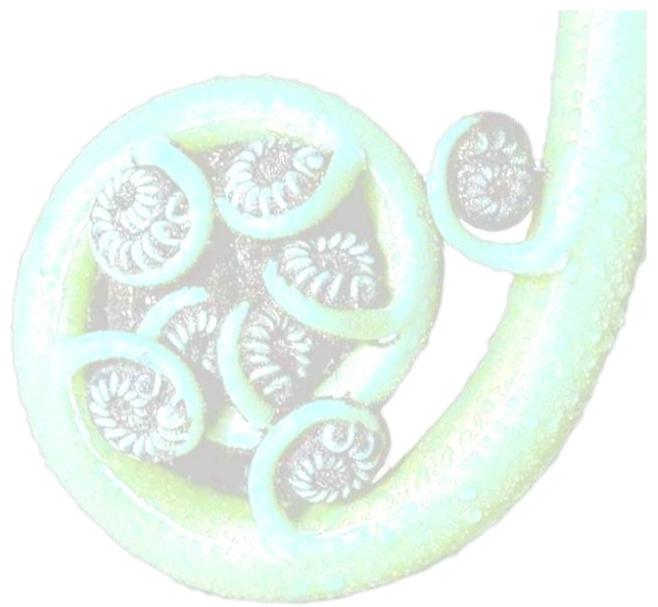
Hot Vegetable Dishes

Roast Root Vegetables	<i>Kumara, pumpkin, parsnip, red onion, beetroot, courgette</i>
Steamed vegetables	<i>Seasonal vegetables tossed in parsley butter</i>
Stir-Fried Vegetables	<i>Selection of seasonal vegetables cut and prepared in Asian flavours</i>
Ratatouille	<i>Eggplant, onions, and courgettes baked in rich tomato Provençal</i>
Roast potatoes	<i>Infused with rosemary and garlic</i>
Mashed potatoes	<i>Light and fluffy with roast garlic and whipped butter</i>
Baked Potatoes	<i>In their jacket with sour cream and chives</i>
Gourmet Potatoes	<i>Tossed in minted butter</i>
Steamed Jasmine Rice	<i>Lightly infused with Indian spice</i>



Salad Selection

Potato	<i>Potato, spring onion, mustard, bacon, sour cream, mayo</i>
Coleslaw	<i>Cabbage, red onion, carrot, herbs, vinaigrette</i>
Green	<i>Lettuce, cucumber, spring onion, capsicum, Pea shoots, mung beans</i>
Garden	<i>Mesculin, tomato, cucumber, capsicum, carrot, spring onion, croutons</i>
Tomato & cucumber	<i>Tomato, cucumber, red onion, balsamic reduction</i>
Israeli Cous cous	<i>Cous cous, tomato, capsicum, onion, sweet chilli, herbs</i>
Egg	<i>Egg, spring onion, mayo, herbs, and curry.</i>
Roast vegetable	<i>Pumpkin, kumara, beetroot, vinaigrette</i>
Anti Pasto	<i>Capsicum, artichoke, olive, gherkin, caper berries</i>
Greek	<i>Olive, feta, capsicum, cucumber, carrot, herbs</i>
Tabouleh	<i>Bulgur wheat, mint, lemon, yoghurt, spice, herbs</i>



Dessert selection

Apple Crumble

Apples and spice under a crunchy crumble topping

Self saucing chocolate pudding

Moist sponge smothered in rich velvety chocolate sauce

Cheese cake

Flavour of your choice baked or unbaked

Meringue Roulade

Filled with seasonal fruit and mascarpone

Tiramisu

Italian crème layered between espresso and Genoese cake.

Chocolate mud cake

Dense and decadent finished with chocolate ganache

Seasonal fruit flan

Sweet crust filled with crème patisserie and fresh fruits

Panna cotta

A set crème dessert the flavour of your choice

Chocolate mousse

Chocolate mousse using only the best chocolate available

Pavlova

Topped with seasonal fruit and Chantilly cream

Crème caramels

Baked caramel custards

Brandy snaps

Filled with Chantilly cream