

# Royal Coach Dining Room

## Easter Sunday gluten free dinner Buffet

5:00 pm – 8:30 pm

April 20th, 2025

*Cream of wild mushroom*

*Baby greens with dressings, Caesar salad with garlic croutons*

*Potato salad, broccoli salad, cucumber salad/ asparagus spears with raspberries*

*Marinated mushrooms, fennel, artichoke, beets, green beans*

*Sliced tomatoes with goat cheese & balsamic reduction/ pickles & olives*

*Fresh sliced fruits tray*

*Watermelon, cantaloupe, honeydew, oranges, kiwi, fresh berries*

*Cheese board Cheddar, goat, brie, provolone, Swiss emmenthal*

*Graven Lox with capers & lemons*

*Marinated mussels, clams & chilled shrimp with cocktail sauce*

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### ***Fillet of Atlantic salmon***

*Lobster shrimp cream sauce*

### ***Top sirloin Beef medallions***

*Red wine demi*

### ***Creamy chicken risotto***

*With asparagus & green peas*

***Chefs Potatoes***

***Medley of seasonal vegetables***

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### ***Deluxe Dessert Buffet***

*Green Tea Pavlova with lavender cream & fresh fruit,*

*Chocolate framboise, Carrot Cake with cream cheese icing,*

*Hazelnut almond torte, baileys Crème Caramel, pistachio rice pudding*

\$55.75 adults - \$52.75 seniors

Children age 2 – 13 - \$3.00 per year

