

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

August 6th, 2022

Butter Lettuce, House made dressings

Pickled red onions, Marinated Artichokes, Pickled Mushrooms,

Cherry Tomatoes, Roast Fennel, Pickled Beets,

Sliced Tomatoes with goat cheese,

Caesar Salad with asiago croutons

Grilled Cauliflower, balsamic vinaigrette

Asparagus Spears with raspberry vinaigrette

Pickled Bell Peppers, Potato Salad, Coleslaw

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*Roast AAA Top Sirloin, au jus*

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Braised Pork Shoulder in chipotle tequila BBQ sauce

Breaded Fillet of Cod, lemon & tartar sauce

Eggplant Parmesan

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Tiramisu, Apple Pie, Baileys Crème Brule*

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

*Coconut Chiffon Cake, Pear & Chocolate Mousse*

*\$39.75 Adults / \$34.75 Seniors*

*Children aged 2 – 12 - \$2 per year*