

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

March 18th, 2023

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

Marinated Mussels & Clams

House Made Graven Lox with pickled onions, horseradish cream, lemon & capers

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*Roast AAA Top Sirloin, au jus*

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Sweet & Sour Pork

Egg Fried Rice

Fillet of Sole, spinach cream sauce with toasted pinenuts

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Almond Financier, Strawberry Chiffon Cake, Chocolate Layer Cake,*

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

*Baileys Crème Caramel, Irish Apple Cake*

*\$41.75 Adults / \$36.75 Seniors*

*Children aged 2 – 12 - \$2 per year*