

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

Nov 4, 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

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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Roast chicken with rosemary and lemons

Fillet of sole Florentine

Curried quinoa with asparagus, mushroom and vegetables

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Chocolate pie with salted caramel, pistachio rice pudding*

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

*Vanilla Crème Brulée, raspberry ricotta, coconut chiffon cake*

*\$41.75 Adults / \$36.75 Seniors*

*Children aged 2 – 12 - \$2 per year*