

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

January 28th, 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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Roast Chicken Diable

Fried Calamari with capers, anchovies & olives

Three Cheese Arancini, roast garlic tomato sauce

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Mango Mousse Torte, Chocolate Espresso Dacquoise*

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

*Apple Almond Flan, Sticky Toffee Pudding, Pina Colada Cake*

*\$41.75 Adults / \$36.75 Seniors*

*Children aged 2 – 12 - \$2 per year*