

Chateau Louis Hotel

Roast Beef Buffet

Gluten Free

May 14th, 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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Fried Calamari with tzatziki & lemon

Roast Breast of Turkey, filled with cranberries, apricots & walnuts

Penne Pasta with double smoked bacon & mushrooms in tomato sauce

Chef's Potatoes

Medley of Seasonal Vegetables

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*Dessert Buffet*

*Apple Almond Flan, Crème Brule, Chocolate Layer Cake*

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

*Mango Panna Cotta, Hazelnut Pistachio Torte*

*\$39.75 Adults / \$34.75 Seniors*

*Children aged 2 – 12 - \$2 per year*