

# Royal Coach Dining Room

## Easter Sunday gluten free dinner Buffet

5:00 pm – 8:30 pm

April 5<sup>th</sup>, 2025

*Cream of Gin & tomato*

*Baby greens with dressings, Caesar salad with garlic croutons*

*Potato salad, broccoli salad, cucumber salad/ asparagus spears with raspberries*

*Marinated mushrooms, peppers, artichoke, beets, green beans & more*

*Tomato bocconcini salad/ pickles & olives*

*Fresh sliced fruits tray*

*Watermelon, cantaloupe, honeydew, oranges, kiwi, fresh berries*

*Cheese board Cheddar, goat, brie, provolone, Swiss emmenthal*

*Graven Lox with capers & lemons*

*Marinated mussels, clams & chilled shrimp with cocktail sauce*



### **Roast turkey**

*Cranberry walnut dressing & fresh cranberry sauce*

### **Top sirloin Beef medallions**

*Red wine demi*

### **Fillet of Basa**

*With saffron shrimp cream sauce*

### **Chefs Potatoes**

**Medley of seasonal vegetables**



### **Deluxe Dessert Buffet**

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

*Chocolate brownie, Carrot Cake with cream cheese icing,*

*Hazelnut almond torte, baileys Crème Caramel, cinnamon raisin rice pudding*

\$59.75 adults - \$56.75 seniors

Children age 2 – 13 - \$3.00 per year

