



# MOTHER'S DAY BUFFET LUNCH

## TO START

Artisan Breads, Assorted Sour Dough and Bread Rolls,  
Salted Butter, EVVO

## LARDER

Caprese Salad, Tomato, Buffalo Mozzarella, Basil and  
Balsamic Dressing (GF)  
Argula and Prosciutto Salad, Pinenuts, Cantaloupe,  
Shaved Parmesan and EVVO (GF)  
Harvest Green Salad, Cherry Tomato, Kalamata Olives,  
Cucumber, Pickled Onion, House Dressing (GF, DF)

## CHARCUTERIE AND CHEESE

Assorted Local Cheese and Cured Meats, Pickles, Chutneys, Crackers

## MAIN EVENT

Pumpkin and Leek Velouté Soup, Bread Stick, EVVO  
Spinach and Ricotta Ravioli, Mushroom Sugo (Vegetarian)  
Tuscan Chicken Thigh, Sundried Tomatoes, Herb Cream (GF)  
Native Thyme Marinated Cauliflower Au Gratin (GF, DF)  
Shepherdess Pie, Eggplant, Zucchini, Lentils, Truffle Oil Mash (PB, GF)

## LIVE CARVERY

36 South Beef Rump, Rosemary Gravy, Selection of Mustards

## TO FINISH

Banana Gateux, Vanilla Cream  
Classic Tiramisu Slice  
Lavender and Rose Crème Brulee (GF)  
Seasonal Sliced Fruits

Freshly Brewed Coffee, Tea Selection, Soft Drink and Juice Selection

\*Barista Coffee and Additional Alcoholic Beverages available at additional cost.