Swan Seafood Carvery Buffet

$80 per head (min 40 guests)

Fresh Baked Assorted Dinner Rolls

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Seafood Platters ( 2 per table) - Rock Oysters calypso sauce, marinated Octopus, Chilli and lime Mayo Mussels, King Prawns, grilled squid with aioli

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Your choice of two of the following Roasts carved by our chefs

- served with accompanying condiments and sauces

Roast Lamb – apricot, rosemary and pine nut farce

Crackling Leg of Pork with apple sauce

Turkey Breast with cranberry sauce and jus

Sirloin of Beef crusted with mustard, horseradish sauce

Penne Arabiata with Chorizo sausage

Thai style Red Chicken& Coconut Curry

Steamed Jasmine Rice

Herb crusted Atlantic Salmon lemon cream sauce

Steamed Seasonal Vegetables

Tossed Garden Salad

Roasted Gourmet Potatoes with Pumpkin & Herbs

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Fresh Fruit Platter in season

Chef’s selection of Desserts and Gateaux (3 varieties)

Crème Chantilly

Freshly Brewed Coffee, Tea and Chocolates