



Anndionce

LICENSED RESTAURANT

CHEF'S CHOICE CARVERY BUFFET

\$35pp

Our popular carvery buffet menu consists of freshly baked breads, chutneys and pickles made in our own kitchen utilising produce grown in our garden at Anndion.

Our buffet consists of homemade soup, roast meats and seafood, hot vegetable dishes, salads, desserts and to finish a NZ cheese selection with a fresh fruit display.

The buffet is made up of the following although Chef changes some of the dishes to reflect what is seasonally available.

SOUP

Chef's Soup of the Day' Table Served in demitasse Bowls

BREADS

Freshly Baked Dinner Rolls and Assorted Breads

MEATS

Hot Glazed Ham on the Bone with Mustards & Chutneys

Roasted Rib Eye of Beef with Horseradish Cream & Jus

Chicken Baked in Mushroom and White Wine

Volute Sauce

Creamy Garlic Mixed Seafood Mornay



PTO



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SERVED WITH HOT VEGETABLES

Herbed Roasted Potatoes

Fresh Seasonal Vegetable Melange

and **SALADS**

Orzo Pasta and Roasted Root Vegetable Salad

Seasonal Green Salad

Spinach, Feta and Maple Roasted Beetroot Salad

To Finish with **DESSERTS**

Individual Pavlova with Whipped Cream

Chefs Special Rich Chocolate Mud Cake

Lemon / Lime and Almond Tart with Berry Coulis

Individual White Chocolate Crème Brule

Seasonal Fresh Fruit Salad

NZ Cheeses and Muscat Fruits with Crackers and

Home-made Chutneys

This is our typical carvery buffet but as previously noted we change some of the dishes for fresh seasonal dishes.

Bon Appetite

Pauline Graham - Chef

ANNIDION LODGE & FUNCTION CENTRE,

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