LORDISAB
LUNCH BUFFET

STARTERS

Make your own salad

Kidney beans [VEG]
Chicken tandoori [MLK]
Boiled potatoes [VEG]
Chickpeas [VEG]
Young corn [VEG]
Sautéed mushrooms [VEG]
Calamari [MLS]
Pasta [GLU, VEG]
Black olives
Mustard [MTD]
Gherkins [MTD]

Assorted crudités with dressings [MTD] and condiments

MAIN COURSE

Cottage pie [BEF, GLU, MLK]
Cashew Chicken with lime leaves, lemongrass, red chili, and coriander (Thai) [NUT]
Sautéed vegetables with garlic and butter [MLK, VEG]
Pilaf rice with parsley [VEG]
Western fried potato wedges [VEG]
Green beans and tomato fricassee [VEG]

Pizza

Chicken pizza [GLU, MLK]
Margherita pizza [GLU, VEG, MLK]

Live Pasta

Tagliatelle with mushrooms and Parmesan cheese [VEG, GLU, MLK]

Live Grill

Grilled Tandoori fish skewer with mint sauce [FSH, MLK]
Lamb shoulder with Buffalo sauce [GLU, SOY]

DESSERTS

Sliced fruits
Vanilla sponge cake [GLU, MLK, EGG]
Coconut tartlet [GLU, MLK, EGG]

Bread and butter pudding [GLU, MLK, EGG]

Sugar free

Citrus mousse [GLU, MLK, EGG]

Ice cream selection

Kulfi [MLK, NUT]
Almond [MLK, NUT]
Vanilla [MLK]
Raspberry sorbet

Please notify the restaurant manager should you have any food allergies.

SOYA   [SOY]

CELERY   [CEL]

NUTS   [NUT]

PEANUTS   [PNT]

MUSTARD   [MTD]

LUPINS   [LUP]

SULPHATES   [SUL]

SESAME   [SSE]

GLUTEN   [GLU]

MILK   [MLK]

EGG   [EGG]

CRUSTACEAN   [CRU]

FISH   [FSH]

MOLLUSK   [MLS]

ALCOHOL   [ALC]

VEGETARIAN   [VEG]

PORK   [PRK]

BEEF   [BEF]