



LORDISAB  
LUNCH BUFFET

## STARTERS

### Make your own salad

Cauliflower [VEG]  
Diced apple [VEG]  
Diced tomatoes [VEG]  
Roasted vegetables [VEG]  
Pineapple  
Sliced onions  
Seafood [CRU, MLS, FSH]  
Diced beetroot [VEG]  
Sweet and sour sauce [GLU]  
Tartar sauce [EGG, MTD]  
Assorted crudités with dressings [MTD] and condiments

## MAIN COURSE

Pilaf rice with herbs [VEG]  
Calamary and shrimp tom yam [MLS, CRU]  
Crispy tofu in a curried sauce [VEG, SOY]  
Coq au vin [ALC, CEL]  
Creamy mash with garlic truffle [MLK, VEG]  
Vegetable Provençale [VEG]

### Pizza

Chicken ham onion and capsicum [GLU, MLK, SOY]  
Margherita pizza [GLU, VEG, MLK]

## Live Pasta

Penne arrabbiata [VEG, GLU]

## Live grill

Grilled marinated Chicken with oyster sauce [MLS]  
White Tuna skewer with lime [FSH]  
Chicken merguez [SOY, GLU]

## DESSERTS

Fruit salad  
Pear tart [GLU, MLK, EGG, NUT]  
Praline sponge cake [GLU, MLK, EGG, NUT]  
Lemon tartlet [GLU, MLK, EGG]

Apple crumble [GLU, MLK, EGG, NUT]

### Sugar free

Yoghurt mousse [GLU, MLK, EGG]

### Ice cream selection

Chocolate [MLK, SOY]  
Almond [MLK, NUT]  
Vanilla [MLK]  
Raspberry sherbet

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 ]