

LORDISAB LUNCH BUFFET

STARTERS

Make your own salad

Seafood [FSH, CRU, MLS]
Couscous [VEG, GLU]
Fried eggplant [VEG]
Marinated tofu [VEG, SOY]
Chickpeas [VEG]
Roasted carrot[VEG]
Cheddar cheese[MLK]
Grilled chicken sausages [GLU, SOY]

Watercress, White cucumber, Beetroot, Tomato, Carrot, Feta cheese [MLK]

Curried apple dressing [MTD], Lemon dressing [MTD], French dressing [MTD]

Assorted condiments

Garlic croutons [GLU]

MAIN COURSE

Christophine stew with thyme [VEG]

Gratinated Beeflasagna [BEF, GLU, MLK]

Baked vegetabletian [VEG]

Chicken wings Thai ginger curry with limeleaves

Western fries with Cajun spices [VEG]

Corn and herb rice [VEG]

Pizza

Tuna pizza [FSH, GLU, MLK] Margherita pizza [GLU, VEG, MLK]

Live pasta

Fusilli with chicken carbonara [GLU, MLK]

Live grill

Grilled fish steak, creole sauce [FSH]

Grilled chicken, BBQ and rosemary sauce[SOY, GLU]

DESSERTS

Chocolate pastry [GLU, MLK, EGG]
Pineapple crumble [GLU, MLK, EGG, NUT]
Soft chocolate cake [GLU, MLK, EGG, NUT]

Green tea panacotta [MLK] Semolina Pudding [GLU] Caramelised Pineapple 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]