

LORDISAB LUNCH BUFFET

STARTERS

Make your own salad

Marinated calamari [MLS]
Fusilli [GLU]
Chicken ham [SOY]
Cauliflower [VEG]
Roasted potatoes [VEG]
Marinated beetroot [VEG]
Diced fish [FSH]

Assorted crudités and lettuces

Caesar dressing [MTD], Orange dressing [MTD], Lemon dressing [MTD], Black & Green olives, Gherkins [MTD], Crushed chillies

MAIN COURSE

Lamb Navarin with vegetables
Baked potato and sour cream
[MLK, VEG]
White beans fricassee [VEG]
Vegetable ratatouille [VEG]
Saffron pilaf rice [VEG]
Sauteed Calamari and vegetables
with garlic sauce [MLS]

Pizza

Seafood pizza [FSH, GLU, MLS, CRU, MLK]
Margherita pizza [GLU, VEG, MLK]

Live Pasta

Pad Thai with lemongrass, chicken, tofu and scallions [SOY]

Live Grill

Grilled Fish from the lagoon [FSH] Grilled Chicken merguez [GLU] Grilled Chicken, BBQ sauce [GLU, SOY]

DESSERTS

Sliced fruits
Coffee sponge cake [GLU, MLK, EGG]
Chocolate tart [GLU, MLK, EGG, SOY]
White chocolate mousse [GLU, MLK, EGG]

Banana clafoutis [GLU, MLK, EGG, NUT]

Sugar free

Mango mousse [GLU, MLK, EGG]

Ice cream selection

Chocolate [MLK, SOY] Almond [MLK, NUT] Vanilla [MLK] Lemon 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]