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

Vanilla pastry [GLU, EGG]
Chocolate Baltazar [GLU, MLK, EGG, NUT]
Almond cake [GLU, MLK, EGG, NUT]
Mango panacotta [MLK]
Custard sweet potato cake [GLU]
Caramelised pineapples

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]