

Cup Day Buffet Menu

Artisan Bread

A selection of freshly baked breads and rolls

Hot Main Dishes

Maple-Glazed Pork Belly

Slow-roasted pork belly with a rich maple glaze, caramelized to perfection

Honey Sesame Smoked Chicken Drums

Tender chicken drumsticks, smoked and finished with a sticky honey sesame glaze

IPA-Battered Blue Cod

Crisp and golden, locally sourced blue cod in a light IPA-infused batter

Black Pepper Beef Cheeks

Melt-in-your-mouth beef cheeks braised in a roasted garlic and mushroom stout reduction

Cauliflower Mornay

Creamy baked cauliflower in a velvety cheese sauce

Sesame Soy Broccoli

Steamed broccoli tossed in a fragrant sesame-soy glaze

Carrots & Green Beans in Beurre Noisette

Lightly sautéed & finished with nutty brown butter

Cold Mains & Salads

Honey Mustard Glazed Ham

Succulent carved ham with a sweet and tangy honey mustard finish

Smoked Salmon Pesto Vol-au-Vents

Delicate puff pastry filled with creamy pesto and smoked salmon

Classic Caesar Salad

Crisp romaine lettuce, parmesan, and croutons in a traditional Caesar dressing

Roast Pumpkin, Falafel & Baby Spinach Toss

A vibrant mix of roasted pumpkin, crispy falafel, and fresh greens with a citrus vinaigrette

Mediterranean Couscous Salad

Fluffy couscous tossed with summer vegetables, herbs, and a zesty lemon dressing

Rustic Slaw

A crunchy, colourful blend of shredded vegetables in a light house dressing

Garden Fresh Green Salad

Seasonal greens with assorted toppings and dressings on the side

Desserts

Baileys Tiramisu

A creamy, coffee-soaked classic with a Baileys Irish Cream twist

Slices by Candice

A decadent assortment of handcrafted sweet slices

Sticky Date Pudding

Rich and warm, served with caramel sauce

Drunken Fruit Salad

Seasonal fruits macerated in a splash of passionfruit vodka

Cheese Platter

A selection of cheeses with crackers & dried fruit