

Rail Buffet Lunch

(Menu may change due to product availability)

Starters

Spiced Pumpkin Soup (GF,V)

Bread rolls

Kiwi Potato Salad (GF)

Bacon, spring onion, egg, mayonnaise

Roasted Tomato Salad (GF,V)

Black olives, parmesan shaved and balsamic reduction

Garden salad (GF,V)

Mixed market veges and leaves, Balsamic dressing

Shrimp cocktail (GF,)

Tomatoes, surimi, greens, cocktail sauce

Main Course

Carrots and parsnips steamed – honey gastrique and goat cheese (GF,V)

Roasted root vegetable medley- potatoes, pumpkin and kumara (GF,V)

Spinach and mushroom gratin – Parmesan cream (V)

Oven Baked Fish in Lemon Sauce – sautéed leeks (GF)

Free Range Chicken Curry – steamed rice (GF)

Carving

New Zealand Angus Rump Beef (GF)

Mustard, gravy, roast potatoes, Yorkshire pudding

Dessert

Mixed Fruit Salad (GF)

Apple and Berry Crumble with Custard

Chocolate Mud Cake

Tea and Coffee