

VenU Buffet Dinner menu

Soup of the day (GF,V)

Garlic Bread

Prawn cocktail (GF)

Vegetable samosas with mint raita (V)

Roast pork with crackling and apple sauce (GF)

Beef stroganoff with rice (GF)

Pan seared salmon with Asian greens (GF)

Penne pasta with sundried tomato and spinach (V)

Green beans wrapped in prosciutto (GF)

Steamed broccoli, cauliflower, and carrots (GF,V)

Gratin potatoes (GF,V)

Green salad (GF,V)

Lemon meringue tarts (GF)

Apple rhubarb crumble and cream (GF)

Flourless chocolate ganache cake (GF)

Fresh fruit (GF)

\$35 per person

Drinks on consumption

Tea and Filtered coffee included.

Menu subject to change

V - Vegetarian VO - Vegetarian option VG - Vegan

GF - Gluten free GFO - Gluten free option