



Daily Buffet Lunch Sample Menu

Breads

Fresh Bread rolls with butter

Carvery (Weekends only)

Chef's Carvery (one of the below)

Champagne Ham/ Roast Beef/ Roast Pork/ Roast Lamb

Hot Dishes

Prime steer Beef Sirloin, Madeira glaze

Panko crumbed Market fish & Squid

Mildly spiced lamb Curry

Thai Chicken curry

Fragrant rice & toasted coconut

Penne pasta, spring vegetables, basil

Roast pumpkin & Kumara, olive oil

Roast gourmet potatoes, rosemary, olive oil

Cold Buffet / Seafood

Israeli cous cous, peppers, tomato, lemon & olive oil dressing

Beetroot & orange salad

Noodle Salad with Asian dressing

Shrimps in a tangy cocktail dressing

Red & white cabbage slaw, fennel, sultanas

Baby red potato salad, fried capers, shallots, gherkins, Italian parsley

Garden salad, iceberg, mesclun, cucumber, vine ripe tomatoes

Pickles, Sauces, Dressings and Condiments

Dessert Buffet

Seasonal Fresh Fruit salad

Pannacotta with jelly topping

White chocolate & raspberry cheesecake

Baked Alaska, Italian meringue peaks, vanilla bean ice cream, light sponge

Chocolate dipped cream puffs OR Petit fours

Filter coffee & Tea

Weekdays : \$45 per head | Weekends & public holidays : \$52 per head.

Children aged 9 and under half price. Prices not valid for private events

Lunch Served between 12 Noon and 2PM (Tuesday to Sunday)

Bar & Restaurant open from 11.30 AM till 2.30PM

Email : info@mchugh.co.nz | Ph : 09 445 0305 | Mob : 021 666 231

www.mchughs.co.nz