



The Ship Inn Buffet Menu

Minimum 30 guests

Starting from \$48pp

Mains

- Roast lamb in garlic & thyme sauce
- Chermoula chicken in basil & tomato jus (GF)
- Roast beef in green peppercorn sauce (GF)
- Roast pork with crackling & apple sauce (GF)
- Roast turkey with cranberry sauce

Yorkshire puddings, mint sauce, horseradish cream (with all buffets)

Sides

- Herb roasted potatoes (V, GF)
- Medley of roasted root vegetables (V, GF)
- Cauliflower & broccoli gratin (V)
- Medley of green vegetables (V, GF)

Salads

- Classic Caesar
- Pumpkin, feta & spinach (V, GF)
- Asian noodle (V)
- Waldorf (V)
- Caprese - tomato, Bocconcini, basil (V, GF)

Dessert Buffet (included in all buffets)

- Profiteroles
- Chocolate mousse (GF)
- Mixed berry fool (GF)
- Chocolate & almond brownies

\$48pp – Choice of 3 main dishes, 3 side dishes & 3 salads

\$58pp – Choice of 4 main dishes, 4 side dishes & 4 salads

\$60pp – Choice of 3 selections, plus platters of fresh prawns to the table

\$70pp – Choice of 4 selections, plus platters of fresh prawns to the table

Vegetarian dishes available upon request. All dietary requirements can be accommodated