



THE
Pinnacles
NGĀ TOHU

Pinnacles Lunch Buffet

Soup of the Day (GF)

Freshly made homemade soup (V available)

Bread & Dip Selection

Ciabatta, Focaccia, Mini Baked Rolls, Wraps, Pitta, Croissants, Danishes, Crackers

Butter, Jams, Spreads, Hummus, Pesto, Oils, Balsamic, Guacamole, Chowchow, Chutney Selection, Piccalilli, Sweet Chilli, Caramelised Onion

Antipasti, Mezze Platter Selection

Pate, Salami, Chorizo, Champagne Ham, Smoked Salmon, Pastrami, Gherkins, Olives, Sun-dried Tomatoes, Pinenuts, Anchovy's, Artichoke, Figs, Pickled Onions, Seeds, Dried Fruit

The Salad Bar

Pasta Spirals in Basil Pesto - Spinach & Pine-nuts

Greek Salad - Tomato, Cucumber, Feta Cheese, Red Onion, Olives, Mixed Capsicum (GF)

Sweet Chilli Noodles - Vermacilli, Spring Onion, Corriander

5 Bean Salad - Cannellini, Butter, Bolotti, Red Kidney Beans, Chickpeas, Sweetcorn (GF)

Hot Dishes

Stir Fry Vegetables & Noodles, Mushroom Stroganoff, Spinach & Mushroom Carbonara, Curry of the Day

Locally Sourced Meat Selection

Ahwi Farms Marinated Beef Sirloin (GF)
Chicken Thigh Tomato & Herb (GF)
Slow Poached White Fish (Basa) (GF)

Sauce Selection

Lemon & Dil, Blue Cheese, Minted Gravy, Orange & Cranberry, White Wine & Mushroom, Peppercorn, Red Wine & Thyme, Beef Gravy, Rosemary & Redcurrant, Lemon & Tarragon, Brandy & Mushroom (GF)

On the Side

Herbed New Roast Gourmet Potatoes (GF)

Selection of Honey Roasted Vegetables - Pumpkin, Carrots, Courgette (GF)

Buttered Peas (GF)

Basmati Rice

Sweet Endings

Apple & Berry Crumble - Hot Vanilla Custard

Chocolate Mousse (DF)

Cheesecake

Mini Selection - Trifles, Jelly's, Tarts & Slices

Pavlova - make your own - Meringue Nests, Berry Selection, Compotes, Chocolates, Marshmallows, Caramels, Fresh Cream & Sauces

Fresh Fruit - Kiwi Fruit, Melon, Berries, Pineapple & Grapes

Greek Yoghurt

The Cheese Board

A selection of Brie, Edam, Feta, Halloumi, Colby, Swiss, Blue Cheese served on a platter with Assorted Crackers & Chutneys

Tea and Coffee