

THE GUILD

FAMILY STYLE/BUFFET MENU

VEGETABLES

- ___ Seasonal vegetables in herb butter
- ___ Cauliflower baked with sage and bread crumbs
- ___ Broccoli with cheese sauce
- ___ Ratatouille

SALADS

- ___ Mixed leaf garden salad with ale and honey vinaigrette
- ___ Crispy pork salad with radish, baby gems, cherry tomato, cucumber tossed with a lemongrass syrup
- ___ Bocconcini, tomato and arugula salad
- ___ Roasted beets, walnuts and red onions
- ___ Lightly curried potato, green onion and chopped egg salad
- ___ Spiced chickpea, artichoke and pepper salad

MAINS

- ___ Baked salmon with basil butter
- ___ Veal scallopini with lemon sauce
- ___ Braised pork with preserved apricot jus
- ___ Lingcod with white wine, artichokes and sundried tomatoes
- ___ Grilled chicken breast with rosemary jus
- ___ Roasted leg of lamb with red wine garlic thyme jus
- ___ Roasted vegetable flan with mini barley cabbage rolls

STARCH

- ___ Scalloped potatoes
- ___ Potato and cheddar dauphinoise
- ___ Leek and stilton bread pudding
- ___ Roasted nuggets with caramelized onions and herbs
- ___ Navy beans baked with bacon, treacle, roasted garlic

DESSERTS

- ___ Chocolate layer cake with sour cherries
- ___ Raspberry linzertorte
- ___ English trifle
- ___ Profiteroles with caramel mousse and praline
- ___ Apple tarts with cinnamon whipcream

*Perfect for family style dining
or buffets*

\$29.95/PERSON

- 2 SALAD
- 1 VEGETABLE
- 1 STARCH
- 1 MAIN

\$39.95/PERSON

- 2 SALADS
- 2 VEGETABLES
- 1 STARCH
- 2 MAINS
- 1 DESSERT

\$49.95/PERSON

- 2 SALADS
- 2 VEGETABLES
- 2 STARCHES
- 3 MAINS
- 1 DESSERT

18% gratuity added to all parties of 8 or more