

Daily Buffet Lunch Sample Menu



Bread & Soup

Fresh Bread rolls with butter

Chef's soup of the day

Carvery (Weekends only)

Honey glazed Champagne Ham with Condiments

Hot Dishes

Prime steer Beef Sirloin, rosemary & Madeira glaze

Panko crumbed Market fish & Squid

Mildly spiced lamb Curry

Oven baked Corn-fed Chicken breast, Creamy wild mushroom & shallot sauce

Fragrant rice & toasted coconut

Penne pasta, spring vegetables, basil, garlic & parmesan sauce, pinenuts

Roast pumpkin & Kumara, olive oil, balsamic glaze

Roast gourmet potatoes, rosemary, olive oil

Cold Buffet

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

Beetroot, Orange & Feta Salad

Noodle Salad with Asian dressing

Shrimps in a tangy cocktail dressing

Red & white cabbage slaw, fennel, sultanas, citrus mayo

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

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

Pickles, Sauces, Dressings and Condiments

Dessert Buffet

-Seasonal Fresh Fruit salad

Hazelnut Chocolate tart, Rich chocolate ganache

Chocolate dipped cream puffs

White chocolate & raspberry cheesecake

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

Filter coffee & Tea

Weekdays : \$35 per head | Weekends & public holidays : \$40 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

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