## ATURA

# Premium Buffet Menu 

TO START
Sourdough rolls served with medallion butter
Antipasto selection of European cold cuts, chutneys, pickled vegetables

## SALADS

Caesar salad with garlic croutons, shaved parmesan and bacon lardons (VO/GFO Roast vegetable salad with sweet balsamic dressing and crumbled feta (VG/GF)

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\begin{gathered}
\text { MAINS } \\
\text { Teriyaki chicken with pea pilaf } \\
\text { Herb crusted fish of the day with fresh dill, lemon and caper dressing (GF/DF) } \\
\text { Moroccan lamb tagine served on fruit couscous (GFO/DF) } \\
\text { Spinach \& ricotta ravioli with herb oil and parmesan (VG) } \\
\text { Duck fat roasted baby potatoes (GF) } \\
\text { Seasonal greens (V/GF) } \\
\text { DESSERT } \\
\text { Apple crumble with vanilla custard (VG) } \\
\text { Flourless chocolate brownie with cream fraiche (GF) } \\
\text { Fresh fruit salad (V/GF) } \\
\text { V - Vegan VG - Vegetarian DF - Dairy Free GF - Gluten Free } \\
\text { VO - Vegetarian Optional GFO - Gluten Free Optional }
\end{gathered}
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