

Awards Dinner

Entree: To be served at your table:

- *A table basket of mixed rolls & specialty breads with butter pats*
- *A mixed platter selection of vegetarian, Anti Pasto & seafood accompanied with a variety of sauces & Pestos*

Main Buffet:

- *Individually selected & smoked for Lansdowne House, hot ham on the bone studded with cloves & cooked with an orange, honey & English mustard glaze accompanied with crushed pineapple, hot English & Dijon mustards & Maraschino cherries*
- *Scandinavian Gravlax Salmon – cured ‘in house’ using the traditional method of salt, sugar, dill, brandy & caraway seeds which gives a wonderful full bodied flavour & is served with a horseradish & dill sauce, cucumber & egg slices & lemon wedges*
- *Gourmet potatoes steeped in a mint, parsley & chive butter*
- *Broccoli & cauliflower served in a Parmesan, aged Cheddar & Gruyere sauce, topped with crispy breadcrumbs & paprika & grilled to a golden brown*
- *Minted peas*
- *A wild rice salad with carrots, peppers, sultanas and pinenuts*
- *Spiced baby beets with red onion & parsley*
- *A mixed green salad with Italian tomatoes, cucumber, spring onions, fresh herbs, avocado & more, topped with freshly cooked croutons & accompanied with an orange balsamic Vinaigrette or a traditional salad cream*

Dessert:

- *A traditional butter & brown sugar crumble with hand picked apples and Black Doris plums, served with a creamy Crème Anglaise custard and pouring cream*
- *Lansdowne fruit salad with large chunks of seasonal fruits & a few special ingredients*
- *Our famous 30 egg, three tiered Pavlova extravaganza filled with a raspberry coulis & covered in Chantilly cream, shavings of dark chocolate & seasonal fruits*
- *Our own Vanilla bean icecream as well as the Lansdowne House special icecream – orange zest, dark chocolate & Cointreau.*

‘Afters’:

- *A wide selection of teas & herbal teas as well as freshly brewed coffee accompanied with a selection of after dinner “naughties” with the compliments of Lansdowne House.*