

BLACK GOOSE INN BUFFET MENU

\$35 per person for one option \$42 per person for two options

All buffet items are served with creamy mash potatoes, and seasonal vegetables

SALMON WELLIGNTON

Wild salmon with a pesto and garlic cream cheese wrapped in puff pastry

ROAST TURKEY

Roasted and Sliced turkey, gravy, stuffing, and cranberry sauce

ROAST BEEF

Roasted and Sliced Beef, gravy, Yorkshire pudding, and horseradish

BAKED WILD SALMON

Wild salmon with a lobster cream sauce

CHICKEN TARRAGON

Grilled chicken breast in a tarragon cream sauce

SHEPHERDS PIE

Lamb, beef, carrots, peas, onion, tomatoes in a rich gravy topped with mash potatoes

CHICKPEA CURRY

Chickpeas cooked in a masala sauce, served over rice

Add to the buffet

Beet and Pear Salad \$12 per person

Spring mix, red beets, goat cheese, poached pear, toasted pumpkin seeds with an orange ginger dressing

Caeser Salad \$10 per person

Romaine lettuce, parmesan cheese, croutons, and a creamy dressing

Quinoa Salad \$12 per person

Artisan greens, quinoa, pickled red onions, spiced chickpeas, cucumber, goat cheese, roasted cashews, sesame seeds and an apple cider vinaigrette

House Salad \$8 per person

Artisan greens, carrots, tomatoes, and a creamy honey mustard dressing

Two of the Salads \$16 per person

Bread Rolls \$2 per person

Mixed Platter of Desserts \$10 per person