

# SWAGMAN'S BUFFET

## Lamb Roast

The lamb is roasted and hand turned for approximately 6 hours prior to serving, which allows the fat to disperse. Most of the cooking time is carried out at our site by the chef and then the lamb is transferred to your event to finish cooking. (This will minimise any inconvenience to you.)

The meat is then carved whilst on the spit thus ensuring hot meat throughout serving. The freshly carved lamb is placed on platters for your guests to help themselves.

To accompany the Lamb Roast we are supplying the following:-

## A home made salad selection

Potato Salad with chives & red onion

Green Salad with cherry tomatoes, spring onions, peppers and a raspberry vinaigrette dressing

**& two of the following three additional salad options**

Caribbean Rice Salad/Savoury Cous Cous/Tuna Pasta Salad

The essential mint sauce

Crispy soft bread rolls

Butter

Coleslaw



## Price includes:-

- Complimentary foam plates, plastic knives/forks, napkins
- Use of our serving tables

And we carry a mini marquee so we are weather proof!

**WE NEED CLEARANCE OF 1 METRE WIDTH FOR OUR SPIT ROAST UNIT. IF APPLICABLE PLEASE CHECK GATEWAYS/ENTRANCES AND CALL TO CONFIRM.**