

Christmas LUNCH

M E N U

CHRISTMAS BUFFET MENU 2023

Selection of artisan breads, and cocktail brown and white rolls, grissini sticks with butter, margarine, humus, basil pesto and olive tapenade.

COLD FOOD SELECTION

Smoked chicken and cous-cous salad with roasted vegetables and pesto.

Avocado and prawn verrine.

Charcuterie board with selection of cured cold meat cuts, crudités, cheeses, terrines, crackers and dips.

Salad bar, heirloom tomatoes, crisp lettuce, red onions, Kalamata, arugula, peppers, feta cheese, English cucumber, julienne carrots, gherkins, artichokes, peppadews, garlic croutons, dressings and flavoured oils.

ON THE CARVERY

Roast thyme and garlic leg of lamb, with mint sauce

Maple and mustard glazed gammon with cherries and pineapple drizzle

Whole roast turkey roll with fruit and garlic crouton stuffing and cranberry sauce

HOT BUFFET

Fried onion and lentil yellow rice.

Colcannon mashed potatoes with cabbage.

Vegetable lasagne with cheddar melt.

Creamy spinach and butternut

Balsamic and honey roasted Mediterranean vegetables

Braised oxtail with pearl onions, carrots and butter beans.

Baked hake with leeks and nuoc cham dressing.

Butter chicken curry with naan, sambals and raita.



DESSERT

Christmas pudding with vanilla anglaise.

Pecan nut pies, traditional Mince pies, fruit tartlets, lemon meringue and peppermint crisp tartlets.

Fruit salad

Chocolate and Strawberry Swiss rolls

Crème Caramel

2 flavour ice cream parlour with sauces and sprinkles.

