

Christmas Lunch Buffet

WELCOME DRINKS

BAKERS BASKET

Selection of fresh breads and bread rolls

SOUPS

Cold Soup

Chill gazpacho, cucumber, tomato, plain yoghurt

Hot Soup

Minestrone Soup

Bacon, snow peas, tomato, beans, parmesan cheese

SUSHI

Maki roll, California, salmon nigiri, prawn, egg

Soya sauce, ginger, wasabi Japanese mayonnaise

STARTERS

Tuna with black olives, capers, onions and roast tomatoes

Salami served with pickles

Hickory Ham

Pastrami

Mussels marinated in lime juice and chopped herbs

Vegetable terrine with tomato salsa

Salmon terrine with citrus

Roast vegetables in balsamic vinegar and olive marinade

Beef carpaccio with cream cheese and walnuts

Marinated prawn tower

Pickled fish

Selection of dressings

French dressing, 1000 island, Roquefort, olive oil, balsamic vinegar

CARVERY

Roast sirloin of beef with herb and mustard crust

Baked whole Fish

Herb roasted whole Turkey

Slow baked gammon with slice pineapple
maraschino cherries

Mushroom, lemon butter, pesto jus, apple
& Barrie Caulis sauce

Hot Buffet Selection

Mild creamy lamb curry with apricots

Chicken and prawn curry in a coconut cream sauce

Slow braised oxtail, roots vegetables, Cannelloni beans

Seafood paella

Oven roasted potatoes

Cauliflower au gratin

Spinach and butternut lasagna with sundried
tomato and mozzarella cheese

Oven roasted vegetables, pesto,
and parmesan cheese

Savoury rice

DESSERTS

Traditional steamed Christmas pudding
served in vanilla custard

Seasonal fruit salad served with Chantilly cream

Mocha éclairs

Festive trifle

Christmas mince pies

Chocolate éclairs

Lemon Meringue

Apple orchid

Pear tart

