

CHRISTMAS LUNCH

Welcome drink

Bakers Basket

Selection of fresh breads and bread rolls

Soups

Cold Soup: Chilled 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, 1000 island, roquefort, olive oil, balsamic vinegar

Carvery

Roast sirloin of beef with herb and mustard crust

Baked whole fish

Herb-roasted whole turkey/turkey breast

Slow-baked gammon with sliced pineapple & maraschino cherries

Sauces: Mushroom, lemon butter, pesto jus, apple & berry coulis

Hot Buffet

Mild creamy lamb curry with apricots

Chicken and prawn curry in a coconut cream sauce

Slow-braised oxtail, root vegetables, cannelloni beans

Seafood paella

Oven-roasted potatoes

Cauliflower au gratin

Spinach and butternut lasagna with sundried tomato and mozzarella cheese

Baked oven-roasted vegetables, pesto and parmesan cheese

Savory rice

Dessert

Traditional steamed Christmas pudding served in vanilla custard

Seasonal fruit salad served with chantilly cream

Mocha éclairs

Festive trifle

Christmas mince pies

Chocolate eclairs

Lemon Meringue

Apple orchid

Pear tart