



THE JAMAICA  
**PEGASUS**  
NEW KINGSTON

# *Christmas Day* **BUFFET DINNER 2025**



## **SALADS**

**MIXED GREENS SALAD**  
with cranberry dressing

**MARINATED TOMATO &  
CHEESE SALAD**  
with basil vinaigrette

**SWEET POTATO SALAD**  
with roast corn, scotch bonnet &  
jerk mayonnaise

**PLANTAIN & RUM SALAD**  
with caramelized onions

## **ASSORTED CONDIMENTS**

Bacon Strips, Chicken Strips, Cucumbers, Tomatoes, Carrots, Raisins, Dried Cranberries.

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## **PLATTER BAR**

**TOMATO & CHEESE**  
with herbs

**BRUSCHETTA PLATTER**

**MIXED FRUIT PLATTER**

**MARLIN AND PLANTAIN PLATTER**

**SUSHI PLATTER**

**SLICED CHICKEN PLATTER**

**SALMON PLATTER**

**FRUIT PLATTER**

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## **CARVING & ACTION STATION**

**OVEN ROASTED BEEF**  
with red wine sauce

**SUGAR BAKED HAM**  
with sorrel reduction

**LEG OF LAMB**

**YAM AND SMOKED  
SALMON RUNDOWN**

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## **WAFFLE STATION**

with assorted condiments

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EST. 1973  
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## **ENTREES**

**HONEY GLAZED OXTAIL**  
with broad beans

**RED SNAPPER STUFFED  
WITH LOBSTER**  
served with spinach cream

**GRILLED PORK BELLY**  
served with pineapple jerk cherry  
sauce

**PAN SEARED CHICKEN**  
with caramelised apples and  
mushroom

**JAMAICAN STYLE  
RICE & GUNGO PEAS**

**DOUBLE BAKED POTATOES**  
topped with bacon & pepper jack  
cheese

**ROASTED CORN ON THE COB**

**BLACK QUINOA**  
with roasted curry pumpkin

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## **DESSERT**

**CHRISTMAS PUDDING**  
with cranberry dressing

**CHOCOLATE RUM BALL**  
with rainbow sprinkles

**SORREL CHEESECAKE**

**CINNAMON PUMPKIN PIE**

**YULE LOG**

**BLACK FOREST  
CHOCOLATE CAKE**

**SWEET POTATO PUDDING**

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**US\$68.00 PER PERSON**  
**Subject to an additional 10% Service Charge and 15% GCT.**

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