

FESTIVE LONG LUNCH BUFFET MENU

COLD SELECTION

Chilled prawns – cocktail sauce, lemon, horseradish (GF/DF)
Cured salmon – dill leaves, capers, red onions, mustard (GF/DF)
Half shell mussels - garlic, tomato, lemon juice (GF/DF)
Selections of Sushi, wasabi, soy sauce, pickles ginger
Cold Mezzeh display – Levantine tabouleh,
Hummus, tahina, lemon juice, extra virgin olive oil
Muhammara, red peppers, walnuts, pomegranate molasses
Cauliflower fattah, zaatar, olive oil, parsley
Pitta bread

SALAD SELECTION

Mediterranean Seafood salad – spring onion, garlic, olives (GF/DF)
German potato salad – mayo, egg, red onion (GF)
Bocconcini and cherry tomato salad
Cos lettuce and masculine lettuce
Cucumber, tomato, grilled eggplant, grilled zucchini
Sundried tomato, corn, artichoke, carrots Caesar dressing, Italian vinaigrette,
ranch dressing, cocktail sauce Croutons, parmesan cheese

HOT SELECTION

Oven-baked turkey fillet, herb jus
Beef bourguignon, mushrooms, carrot, potatoes, parsley (GF)
Marinated fish fillet, lemon confit braised fennel (GF)
Slow cooked lamb, garlic, thyme, rosemary, natural jus
Pilaf rice, peas, raisin, parsley
Pasta primavera, grana Padano cheese (V)
Roasted new potatoes, sea salt, parsley (GF/DF)
Pasta Napolitana, grated cheese (V)
Steamed seasonal vegetables

CARVING STATION

Oven-roasted Ham
Roasted striploin
Yorkshire pudding
Brussels sprout (GF/DF)
Cranberry sauce, beef jus

DESSERTS

Fruit mince pie
Christmas plum pudding & Brandy custard NF
Assorted macaroons
Mini eclair
Pavlova GF NF
Berry & chocolate gâteau
Custard Tart GF NF
Fruit platter