

FESTIVE LONG LUNCH BUFFET MENU

COLD SELECTION

Sushi selection – pink ginger, soy sauce, wasabi (GF)
Chilled prawns – cocktail sauce, lemon, horseradish (GF/DF)
Cured salmon – dill leaves, capers, red onions, mustard (GF/DF)
Oyster -fresh oyster, mignonette,lemon(GF/DF)
Cold Mezzeh display – hummus, Moutabel, muhammara, warak einab, chickpeas
mushabaha, cauliflower fettah with pita 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

Barramundi with lemon butter sauce (GF)
Oven roasted turkey with jus
Chicken with edamame and sundried tomato(GF)
Grilled salmon with braised fennel (GF)
Buttered vegetables
Seafood gratin (GF/DF)
Ravioli pasta marinara

CARVING STATION

Oven roasted Ham
Roasted striploin
Honey roasted potato (GF/DF)
Yorkshire pudding
Brussels sprout (GF/DF)
Cranberry sauce
Red Wine jus

DESSERTS

Fruit mince pie
Christmas plum pudding & Brandy custard NF
Assorted macaroons
Mini eclair
Pavlova GF NF
Berry & chocolate gateau
Custard Tart GF NF
Fruit platter GF VEG
Selection of cheeses, quince paste, crackers