

Buffet menu

Starters

- Freshly baked bread
- Roasted butternut squash soup with the following choice of toppings: Parmesan croutons, toasted seeds, chestnut crumb
- Smoked and cured fish boards
- Prawns, mussels, crab & lobster
- Cured meat & charcutier boards
- Chargrilled Mediterranean vegetables burrata cheese & pesto boards
- Homemade sausage rolls, pork pie
- Selection of terrines & parfait
- Selection of sauces and accompaniments

Salads

- Panzanella salad
- Italian bread, beef tomatoes, cherry tomatoes, plum tomatoes, pitted olives, mixed leaves with basil and cider vinegar dressing
- Waldorf salad
- Celery, apple, grapes, sultanas, parsley, cos lettuce, vegan mayonnaise
- Neapolitan five bean salad
- Kidney beans, black eyed beans, borlotti beans, lima beans, haricot beans, sweet corn, sliced red onion, baby spinach and lemon oil
- Greek salad
- Cucumber, cherry tomatoes, red onions, black olives, crumbled feta cheese
- Beetroot salad
- Roasted beetroot, rocket, balsamic glaze and mixed seed

Mains

- Slow roasted sirloin of beef
- Glazed Gammon
- Sweet potato wellington
- Pumpkin and sage tortellini
- Salmon en croûte
- Roast turkey with all the trimmings
- pigs in blankets, sage & onion stuffing, bread sauce
- Selection of sauces:*
- Traditional roast gravy
- Wholegrain mustard café au lait jus
- Fennel & dill white wine cream sauce

Dessert

- Traditional Christmas pudding
- Black forest gateaux
- Brandy sauce and winter spiced cherries
- Profiteroles
- Tiramisu
- Fresh fruit plater
- Irish cream cheesecake
- Selection of chocolate & toffee sauce and fruit coulis

Any dietary requirements to be advised of in advance of the event so that we can make alternative arrangements for these guests.