

# Christmas Cold Fork Buffet Menu

## Poultry, Meat & Game

---

### Artisan Homemade Bread Selection, Tarragon Butter, Garlic & Truffle Butter

- Confit Duck Terrine, Cranberry and Pear Chutney
- Smoked Chicken Terrine, Baby Leeks, Apricot, Red Onion Chutney
- Duck Liver Parfait, Figs and Red Currant Chutney
- Ham Huck Terrine, Cider Apple Chutney
- Parma Ham and Venison Terrine, Candy Pistachio, Pickled Veg and Red Currant Jelly

### Cooked & Smoked / Cold Carved Meat Platters

- Maple Syrup Glazed Gamon
- Charred Roasted Striploin Beef Medium Rare
- Cranberry Glazed Turkey Crown
- 

## Fish & Seafood

---

- Beetroot, Lemongrass and Maple Syrup Cured Salmon, Pickled Cucumber, Dill Crème Fraiche
- Crayfish and Prawn Cocktail
- Smoked Mackrell Pate, Celeriac and Horseradish Marscapone
- Lobster and Crab Salad, Avocado, Grapefruit and Radicchio, Yuzu Dressing
- Seafood Terrine, Mango, Papaya and Green Chili Salsa

# Christmas Cold Fork Buffet Menu

## Vegetarian & Vegan

---

- Roasted Butternut Squash, Chestnut, Sage and Cranberry Quiche
- Wild Mushrooms, Walnut, Provolone Cheese, Asparagus Quiche
- Roasted Beetroot, Figs, Red Currant and Dolcelatte Cheese Tart
- Med Vege, Halloumi Cheese, Sumac and Apricot Filo Pastry Pie
  
- Garden Vegetables Vegan Quiche, Chestnut, Mozzarella, Smoked Tofu
- Sweet Potato, Chestnut, Maple Syrup Peach in Filo Parcel
- Waldorf Salad, Blue Cheese, Grapes, Walnut, Lettuce, Apples and Celery
- Vegan Terrine, Sweet Potato, Chestnut, Parsnips, Beetroot and Mango Chutney
  
- Cesar Salad, Focaccia and Parmesan
- Greek Salad and Feta Cheese
- Israeli Tabbouleh, Pomegranate and Mint
- Red Wine Poached Pears, Caramelized Figs, Ash Goat Cheese and Candy Pecan
  
- Christmas Slaw, Red Cabbage and Fennel
- Grilled Halloumi, Fennel, Caramelized Carrots, Orange Segment, Sumac and Pomegranate
- Galia Melon, Dates and Candy Walnut Salad, Creamy Blue Cheese Dressing
- Caramelized Sprouts, Grapefruit Segment, Plum and Pomegranate Salad



## Christmas Desserts

---

- Rum and Raisin Pannacotta, Chestnut Candy and Pistachio Biscotti
- Mince Pie
- Christmas Pavlova, Passion Fruit Crème Diplomat, Mulled Wine Cherry Compote
- Black Cherry Trifle Tiramisu
- Chocolate Fudge, Baileys Toffee and Honeycomb
- Banoffee Pie Cheesecake and Yuzu White Chocolate Shavings
- Red Velvet Sponge, Rose Syrup, Rum Milk Chocolate Mousse
- Chocolate Mint and Oreo Cheesecake
- Macadamia, Ginger, Mango and Coconut Tart, White Chocolate Shavings

## Vegan Desserts

---

- Chocolate and Date Tart, Honeycomb and Chantilly Cream
- Vegan Fruit of the Forest Trifle
- Vegan Chocolate Cheesecake and Banana Crème Diplomat
- Vegan Amaretto Tiramisu, Milk Chocolate Shavings
- Vegan Mince Pie
- Vegan Pecan Pie and Crème Patisserie
- Cranberry and Pomegranate Tart
- Vegan Lemon Meringue Pie



# Christmas Hot Fork Buffet

---

Artisan Breadbasket and Garlic Butter

## Meat

- Rolled Turkey Breast, Smoked Streaky Bacon, Sage and Cranberry Stuffing, Maples Syrup Caramelized Carrot and Parsnips, Roasted Potatoes, Panache of Green Veg, Brussels Sprouts, Thyme and Red Wine Jus
- Roasted Turkey Crown, Chestnut Stuffing, Panache of Veg, Roasted Potatoes, Brussels Sprouts, Red Wine and Rosemary Demi Glaze
- Turkey Medallions Tournedos, Pancetta, Chestnut and Apricot Stuffing, Honey Glazed Chantenay Carrots, Sweed, Tenders team Broccoli, Dauphinoise Potatoes, Red Wine Jus
- Free Range Honey-glazed Spiced Roasted Goose, Plum and Pear Stuffing, Fondant Potatoes, Green Beans, Brussels Sprouts, Caramelized Carrots and Parsnips, Sage and Orange Jus
- Roasted Chicken Supreme, Savoy Cabbage, Green Beans, Caramelized Carrots, Lyonnaise Potatoes, Garlic Mushrooms and White Wine Sauce.
- Grilled Corn Fed Chicken Thighs, Thyme Garli Lemon Sauce, Panache of Vegetables, Parmentier Potatoes, Caramelized Red Cabbage
- Honey and Mustard Gaze Gammon, Chestnut and Apricot Stuffing, Roasted Potatoes, Caramelized Carrots and Sweed, Panache of Veg, Apple Cider Jus
- Roasted Pork Belly, Apple and Chestnut Stuffing, Roasted New Potatoes, Red Cabbage Caramelized, Savoy Cabbage and Green Beans, Sage and Apple Cider Jus
- Maple Marmalade, Ginger and Gloves, Glazed Leg of Ham, Cauliflower and Cheddar Gratin, Panache of Veg, Rosemary Demi Glaze
- Father Blade Beef Bourguignon, Paris Brown Mushrooms, Caraway and Long Grain Rice
- Striploin of Beef, Pancetta and Chestnut Stuffing, Celeriac and Potato Dauphinoise, Panache of Veg, Red Peppercorn and Brandy Sauce
- Roasted Lamb Sholder, Chestnut Stuffing, Butter Mint New Potatoes, Caramelized Carrots and Parsnips, Kale, Thime and Red Currant Jus
- Barolo Braised Lamb Chank, Cranberry and Chestnut Stuffing, Colcannon Mash, Panache of Veg, Rosemary Demi Glaze

# Christmas Hot Fork Buffet

---

## Fish

- Herb Breadcrumbs Hake, Cherry Tomato, Chorizo, Dill New Potato, Arrabbiata Sauce
- Pan Roasted Salmon Fillet, Sundried Tomato Mash, Green Beans, Kale, Tarragon Butter Sauce
- Creamy Fish Pie, Parmesan Mash, Seasonal Vegetables
- Pan Fried Seabass, Sauté Potatoes, Spinach Courgettes Leeks Butter Fricassee

## Vegetarian & Vegan

- Wellington, Butternut Squash, Chestnut, Cranberry, Kale, Dolcelatte Cheese, Demerara Jus
- Plant Based Moussaka, Roasted Tomato and red Wine Sauce (Vegan)
- Nut Roast Pie, Creamy Leeks and Peas Sauce (Vegan)
- Pears and Pumpkin Blue Cheese Quish
- Cauliflower, Sweet potato, Yellow Lentil and Feta Cheese Spanakopita (Vegan)
- Cannelloni with Ricotta, Cranberry, Chestnut, Butternut Squash, Tarragon and Basil Tomato Sauce



# Christmas Hot Fork Buffet

---

## Hot Desserts & Vegan Desserts

- Pecan and Ginger Treacle Tart, Toffee Ice Crème
- Spiced Sticky Toffee Pudding, Lotus Toffee Sauce and Vanilla Ice Cream
- Pear and Rhubarb Crumble, Crème Anglaise
- Apple and Cinamon Pie, Calvados and Vanilla Custard
- Panettone Bread and Butter Pudding, Rum Raisin Ice Crème
- Christmas Pudding with Brandy Vanilla Butter Sauce
- Italian Panforte, Espresso Martini Caramel