

Christmas Cold Fork Buffet Menu 2010

Minimum 10 people

Choice of 2 Main courses/ 3 Salads/ 2 Desserts @ £22.50 ph

Choice of 3 Main courses/ 3 Salads/ 2 Desserts @ £26.50 ph

Main Courses (all accompanied by a selection of breads)

Roast Bronze feather turkey (GF)

Served with cranberry relish

Roast beef (GF)

Served with watercress, mustard & horseradish

Parma ham & chicken roulade (GF)

Served with pear chutney

Honey roast ham (GF)

Served with pineapple chutney

Ham hock terrine (GF)

Served with pineapple chutney **(48 hours notice)**

Seafood platter (GF)

King prawns, smoked salmon, gravlax, smoked mackerel with mustard & dill mayonnaise

Smoked fish platter (GF)

Smoked salmon, smoked mackerel, smoked trout with pickled beetroot & horseradish

Poached salmon (GF)

With tiger prawns & lemon dill crème fraîche

Layered fish terrine (GF)

With lambs lettuce & lemon **(48 hours notice)**

Whole side of gravlax (GF)

Served with honey mustard dressing **(48 hours notice)**

Roast butternut tart (v)

With spinach & gorgonzola

Wild mushroom tart (v)

With caramelised shallots, Gruyere & thyme

Mediterranean grilled vegetable terrine (v) (GF)

With rocket & red onion jam **(48 hours notice)**

Aubergine, red pepper & goats cheese terrine (v) (GF)

With rocket & cherry tomatoes **(48 hours notice)**



Salads

Green bean, fennel & sugar snap (v) (GF)

With a pomegranate dressing

Honey & rosemary roast root vegetables (v) (GF)

With watercress, radicchio & chicory

Mozzarella salad (v) (GF)

With cherry tomatoes, avocado & basil

Roast butternut salad (v) (GF)

With feta, baby spinach & pomegranate

Plum tomato salad (v) (GF)

With red onion, mint & balsamic

Wild rice salad (v)

With cranberries, spring onions, toasted pecans & parsley

New potato salad (v) (GF)

With wholegrain mustard dressing

Buttered new potatoes (delivered HOT) (v) (GF)

Mixed salad (v) (GF)

Baby gem, cucumber, tomato, carrot, celeriac, olives & hard boiled eggs

Mixed leaf salad (v) (GF)

With Dijon dressing

Desserts

Mini Mince pies + the choice of 1 from below

Bûche de Noel

Chocolate roulade with fresh cream

Fruit platter (GF)

Fresh cut, pineapple, melon, oranges, kiwi, strawberries & grapes

Pavlova

With forest berries & vanilla cream

Cheese platter

Selection of cheeses, fresh fruit & biscuits

Mulled wine, champagne, wines, beers, fresh fruit juices & Still/sparkling water can be added to your chosen menu

To order or for more information on crockery, cutlery & glass hire, waiting staff and additional event services please contact us on 020 8735 4050

**(V) Vegetarian
(GF) Gluten free**

