

Christmas Hot Fork Buffet Menu 2010

Minimum 10 people

**Choice of 1 Main course/ 1 Salads/2 Sides/2 Desserts @
£25.00 per head**

**Choice of 2 Main courses/2 Salads/2 Sides/2 Desserts @
£30.00 per head**

Served Hot

Bronze feathered free range turkey

Served with stuffing balls, chipolatas wrapped in bacon, gravy & cranberry sauce

Beef fillet mignon

With a red wine mushroom sauce

Parma ham wrapped chicken

Stuffed with wild mushrooms served with light cream sauce

Braised lamb shanks

With rosemary red wine sauce

Salmon en croute

With lemon & watercress butter

Luxury fish pie

With salmon, smoked haddock, prawns & mussels

Field mushrooms (v)

With spinach & gorgonzola risotto & herb crust

Roast butternut lasagne (v)

With spinach, roast peppers & goat's cheese

Fennel crumble (v)

Layers of fennel, cream, parmesan, cherry tomatoes & crumble topping



Salads

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

With a pomegranate dressing

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

Mixed salad (v) (GF)

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

Mixed leaf salad (v) (GF)

With Dijon dressing

Sides

Roast potatoes

Lemon & rosemary roast new potatoes

Minted new potatoes

Honey roasted parsnips & carrots

Brussels sprouts

Steamed vegetables with parsley butter

Potato gratin

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**

