

Christmas Lunch Menu

BREADS Variety of <u>Breads, Cocktail Rolls & Butters</u>

COMPOUND SALADS

Three Bean Salad, tangy vinaigrette, topped with crispy bacon bits and chives. Citrus glazed beetroot, soft cheese, cucumber, orange salad Balsamic infused Mediterranean salad with broccoli, baby marrow and peppers Pesto and Penne Salad with olives, cherry tomatoes and parmesan cheese

COLD MEATS & CHEESES

Black forest ham, Italian salami, Age pastrami, Ox tongue, Smoked sausage Complemented with marinated Olives and Cherries, Peppers, Pickles, Onions, Peppadews Assortment of Cheeses, Crackers & Preserved Fruits

CARVING STATIONS

Hearty Guinness Beef Stew Festive Roast Chicken with wild rice and cranberry stuffing Whole baked dressed Gammon with pineapple and maraschino cherries Roasted Leg of Lamb. Brown onion gravy, mushroom sauce, apple pure, cranberry jelly, Dijon mustard, Mint Jelly and Horseradish Mustard, Apple Sauce, Horseradish

VEGETABLE OFFERING

Cinnamon and honey butternut with caramel sauce Minted peas, Carrots Green Bean Almandine Baby potatoes with sour cream and chives Rice pilaf, bulb onion, bell pepper and tomato

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SEAFOOD

Grilled Line fish with Tartare Sauce & Lemon Wedges.

CONDIMENTS

Poppadum's, Chapatti, Tomato Salsa, Tzatziki, Fruit Chutney, Toasted Coconut Flakes

CANDY LAND

Toffee-apple Three candy sweeties in jars, vases and boxes Selection of cakes, tarts, mince pies Christmas pudding with traditional pouring custard Ice cream station with assorted condiments Sliced fresh seasonal fruits display Assorted Christmas biscuits