

BUFFETS

HOT BUFFET

Roast turkey with a sage, chestnut and pistachio stuffing, wild boar sausage wrapped in streaky bacon, served with a cranberry jus

Baked fillets of lemon sole, stuffed with a salmon mousse, on a bed of spinach, with a light shellfish and basil sauce

Broadbean, asparagus & oyster mushroom risotto, finished with rocket and truffle oil

SIDES

Baby roasted new potatoes with sea salt, garlic and rosemary

Braised baby carrots with a chive butter

Spiced red cabbage, with rioja, cinnamon, star anise and cloves

Selection of bread that includes a two mustard bloomer, lavender & chilli, sundried tomato & olive and rye

DESSERT

Christmas pudding with warm stewed fruit and a whiskey sauce
Anglaise

An assortment of handmade whiskey chocolate truffles

COLD BUFFET

Roast Turkey with a sage, chestnut and pistachio stuffing, honey-roasted ham with cloves, served with a redcurrant jelly

Grilled supreme of Salmon, on a bed of samphire, steamed asparagus with a saffron and tarragon sauce

Vegetable platter with roasted peppers, courgettes, slow roasted cherry tomatoes, baby artichokes and mini buffalo mozzarella balls

SIDES

Baby roasted new & sweet potato salad with oven-roasted balsamic red onions

Jewelled couscous cook in orange juice & saffron, with fresh pomegranate, apricots, green herbs and nasturtium flowers

Mixed baby gem & rocket salad with baby herbs & a grain mustard dressing

Selection of bread that includes a two mustard bloomer, lavender & chilli, sundried tomato & olive and rye bread

DESSERT

Tiramisu flavoured with espresso, Baileys and Tia Marie, served with fresh raspberries and caramelised sugar

All buffet come with an assortment of handmade whiskey chocolate truffles

BUFFET PUDDINGS

WARM AND DECADENT

Sticky toffee pudding with butterscotch sauce and clotted cream
Double chocolate pecan brownie
Pumpkin pie
Pecan pie with a whipped bourbon cream
Sticky ginger cake with vanilla custard

COLD AND INDULGENT

Apple tarte tatin with creamed mascarpone
Rose petal brûlée, berry compote and cardamom shortbread
Dinky donuts with cinnamon sprinkle and mango coulis
White, dark and milk chocolate dipped strawberries
Homemade chocolate liquor truffle
Pear and almond tart
Strawberry custard tart
Glazed lemon tart
Lemon meringue pie
Fresh berry and mascarpone tarts

MINI POTS OF PLEASURE

Traditional Tiramisu
White & dark chocolate mousse with a Cointreau sponge
Eton Mess
Seasonal fruit pots with Greek yogurt, honey and passion fruit
Kumquat brûlée with peanut crunch
Lemon posset with blackberry compote
Stem ginger and pandan leaf brûlée

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits