

CHRISTMAS DINNER BUFFET

FRESHLY BAKED BREAD SELECTION

A selection of freshly baked breads served with whipped butter.

COLD SELECTION

FRESH SALAD SELECTION

A vibrant selection of crisp green salad, creamy potato salad, classic pasta salad, and traditional Greek salad.

CHILLED SEAFOOD SELECTION

Chilled mussels, prawns, seared tuna, and cold-smoked salmon, served with classic Marie Rose and Nam Jim sauces.

MAINS

POTATO SELECTION

Golden roast potatoes and creamy potato gratin, perfectly baked for a classic festive accompaniment.

SEASONAL VEGETABLES

A delicious selection of oven-roasted root vegetables and freshly steamed seasonal greens, prepared to perfectly complement your festive Christmas feast.

ROAST BEEF

Succulent slow-roasted beef served with traditional Yorkshire pudding, horseradish cream, and rich pan jus.

ROAST TURKEY BREAST

Succulent roast turkey breast served with traditional herb stuffing, cranberry sauce, and rich gravy. Perfectly prepared for a classic Christmas feast.

HONEY-GLAZED HAM CARVERY

Carved honey-glazed ham served with a selection of traditional mustards.

DESSERTS

CLASSIC PAVLOVA

A traditional pavlova topped with fresh whipped cream, juicy kiwifruit, and sweet strawberries.

BERRY TRIFLE

Layers of sponge, vanilla custard, fresh berries, whipped cream, and berry jelly, finished with a medley of seasonal berries.

LEMON BRANDY SNAPS

Crisp golden brandy snaps filled with light lemon cream.

TRADITIONAL CHRISTMAS PUDDING

A classic Christmas pudding served warm with vanilla custard.

PASSIONFRUIT CHEESECAKE

Passionfruit cheesecake on a buttery biscuit base, finished with a vibrant passionfruit glaze.