

New Year's Eve Buffet Menu



APPETISERS

Seafood Chowder *(f,cr,so,m,mo,mu)*

(Vg) Butternut Squash & Coconut Soup *(so)*

Duck Croquette with Plum Sauce *(m,e,so,su)*

Chicken Paté with Spiced Tomato Chutney *(m,e,so,su)*

(V) Pressed Potato Terrine with Black Garlic Ketchup *(so,su)*

SALAD STATION

Classic Caesar Salad *(f,so,su,g)*

(Vg) Roasted Beetroot & Orange Salad *(so)*

(Vg) Pesto Pasta Salad *(g,so,m)*

(V) Pear, Blue Cheese & Walnut Salad *(so,m,n)*

(Vg) Asian Slaw *(so)*

(Vg) Cranberry & Apricot Giant Couscous Salad *(so)*

(Vg) Roasted Baby Potatoes with Rosemary *(so)*

(Vg) Pitted Black & Green Olives *(su)*

(V) Mix of Pickles *(so,su)*

Selection of Sauces & Dressings

HOT STATION

Mini Pork Tacos *(g,so,m)*

BBQ Brisket with Corn Ribs *(so,su)*

Goan Fish Curry with Jasmine Rice *(m,so,f)*

Chorizo Rigatoni *(g,so)*

(V) Spinach & Feta Spanakopita *(g,m,so)*

(Vg) Patatas Bravas *(so)*

DELI STATION

Dressed Salmon *(f)*

Silverside of Beef *(so)*

Hot Honey Roasted Gammon *(so)*

(Vg) Mushroom & Stir-fried Vegetables Bao Bun *(g,so)*

Crispy Chicken Bao Bun *(g,so)*

Lobster Rolls *(cr,g)*

(V) Artisan Bread Selection *(g)*

Selection of Cured Continental Meats *(g,so)*

DESSERTS & CHEESE

Selection of Local Welsh and Continental Cheese *(m)*

Raspberry Champagne Panna Cotta *(m,su)*

Cherry Almond Tart *(n,m,e,g)*

Lemon Cheesecake *(g,m)*

Red Velvet Chocolate Mousse *(m)*

Vegan Dessert Options available upon request