



Winter Buffet Menu

From €50 per person · minimum 8 · available from September

Soup

CHOOSE 1

Jerusalem Artichoke & Truffle Soup – velvety and earthy, garnished with chive oil

Roasted Butternut Squash Soup – toasted pumpkin seeds & sage-infused olive oil

Canapes

CHOOSE 2

Tomato Tart – caramelised onions, goat cheese & fresh basil

Prawn Cocktail – crisp lettuce & tangy cocktail sauce

Smoked Salmon & Brown Bread – capers, red onion & creamy horseradish

Focaccia – roast pepper & feta dip or olive tapenade with extra virgin olive oil

Salads & Sides

CHOOSE 2

Aubergine – roasted, with feta yoghurt, almonds & pomegranate seeds

Potato Salad – baby potatoes, green tahini dressing, radish & fresh herbs

Roasted Brussels Sprouts – balsamic glaze & bacon bits

Winter Slaw – fennel, beetroot & celeriac

Crispy Roast Potatoes

Main Courses

CHOOSE 2

Roast Turkey & Ham – herbed gravy & creamy mashed potato

Beef Bourguignon – red wine, pearl onions & mushrooms over buttery mash

Moroccan Lemon Chicken – cumin raita & saffron-infused rice

North Indian Butter Chicken – mint yoghurt, coriander rice & flatbread

Thai Yellow Pumpkin & Seafood Curry – seasonal fish and shellfish, coconut, lemongrass & lime

Dessert

CHOOSE 1

Chocolate, Amaretto & Almond Torte – with almond praline

Lemon, Lime & Passionfruit Cheesecake – citrus-infused cream

Warm Apple Tart – flaky pastry with vanilla ice cream