



Christmas Eve Menu

SALAD COUNTER

Make Your Own Salad

Mix Leaves | Corn | Onions | Cucumber | Tomato | Olives | Peppers | Crouton (G,VG)
Dressing | Caesar Dressing (D,E,M,SB,SU) | Balsamic Dressing (M,SB,SU) | Citrus Dressing (M,SB,SU,VG)
Honey Lime & Chili Dressing (V,VG)

Salad & Charcuterie Stations

Three Antipasti Style Salads

Mix Seafood Salad | Shallots | Bitter Leaves | Fresh Herbs & Citrus Dressing (D,E,M,SB,SF,SU)
Caesar Salad | Lettuce | Croutons | Parmesan | Caesar Dressing (D,E,G,M,SB,SU)
Roasted Cauliflower | Butternut Squash Pomegranate | Tahini Mustard Dressing (M,SE,V,VG)
Shredded Malay Chicken Salad | Coconut Sambal (D,E,M,SB,SU)
Red Cabbage & Fennel Slaw | Onions | Herbs & Creme Fraiche (D,E,V,SB,SU)
Charcuterie & Cheese Boards With Dressings | Pickles | Salsa | Garnish (C,D,G,M,SU)

Bread Station

House Baked Hard Roll | Sour Dough | Soft Roll | Arabic Bread | Baguettes (D,E,G)
Café Di Paris | Compound Butter | Garlic Herb Butter (D)

To Start With

Seafood Chowder (C,D,G,SF)

Prawn Cocktail | Marie Rose Sauce, Paprika Dust (D,E,G,SB,SF,SU)

Chicken Liver Mousse | Onion Chutney | Chives (C,D,E,G,SB)

Tomato and Burrata Bruschetta (D,G)

Beef Croquettes | Remoulade Sauce Cheese | Chives Lemon (D,E,G,SB,SU)

From the BBQ

Spiced Roast Chicken | Salsa Verde (D,SF)

Coal Roasted Cauliflower Chop (V,VG)

Grilled Split Shrimps (D,SF)

Charcoal Lamb Chop (D,G)

Hasselback Potatoes (V,VG)

Parsley Glazed Carrots (V,VG)

Please inform in advance of specific dietary requirements.

c - Celery, d - Dairy, e - Egg, g - Gluten, L - Lupins, m - Mustard, n - Nuts, r - Raw ready to eat, Sb - Soyabean,
Se - Sesame, Sf - Seafood, Su - Sulphites/ Sulphur Dioxide, V - Vegetarian, VG - Vegan



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Mains on the Buffet

Seafood Thermidor (C,D,G,M,SF)

Hungarian Beef Goulash (C,D,G,SB)

Cheese & Chestnut Risotto | Crispy Sage | Roasted Brussels Sprouts (D,V)

Mashed Potatoes (D,V) | **Seasonal Garden Vegetables** (V,VG)

Carving Stations

Roasted Turkey Station | Giblet Gravy | Yorkshire Pudding (C,D,E,G,M)

Angus Striploin | Peppercorn Sauce | Yorkshire pudding (D,E,G,M)

Whole Halibut | Lemon Caper Salsa (C,D,M,SF)

DESSERTS

Honey Madeleines (D,E,G,N) | **Chocolate Custard Éclairs** (D,E,G,N)

Assorted Macarons (D,E,G,N) | **Basil & Peach Parfait** (D,E,G,N)

Chocolate Yule Log (D,E,G,N) | **Pistachio Raspberry Mousse Cake** (D,E,G,N)

Tiramisu (D,E,G,N) | **Apple Cinamon Crumble Cake** (D,E,G,N)

Chocolate Mud Cake (D,E,G,N) | **Chocolate Peppermint Bark** (D,N)

Black Forest Gateau (D,E,G,N) | **Toffee Pecan Cupcakes** (D,E,G,N)

Chocolate Tarts (D,E,G,N) | **Mini Minced Pies** (D,E,G,N,SU)

Christmas Fruit Cake (D,G,SU) | **Christmas Sugar Cookies** (D,E,G)

Gingerbread Cookies (D,E,G) | **Chocolate Crackle Top Cookies** (D,E,G)

Vanilla Kipferl (D,E,G,N)

Traditional Christmas Pudding with Custard Sauce (D,E,G,N,SU)

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