#### **Christmas lunch Buffet**



# **Appetizers and Salad**

## **Composed Salads**

Crab salad with egg and avocado with cranberry vinaigrette
Roasted beets, barley, fennel salad with pomegranate pearls
Oven roasted butternut squash with yoghurt aubergine dressing
Grilled asparagus, sun dried tomato mayonnaise
Panzanella salad with air dried beef
Chicken tostada with gorgonzola, candied pecan nuts

#### **Cold cuts station**

Smoked Seafood Platter with Condiments
(Salmon, Peppered Mackerel and Trout Fillet)
Smoked Duck Breast with fig jam
Beef meat loaf with candied chestnuts, cranberry jelly,
Beef mortadella with pistachio

### **Chilled seafood station**

Poached marinated mussels, shrimps, calamari, octopus With cocktail sauce, wasabi mayonnaise, tabasco, lemon cheeks, salsa verde

## **Salad Bar with Dressings and Condiments**

Mesculen, Baby Spinach, iceberg lettuce with shredded carrot
Carrot, Tomato, Sweet Corn, Cucumber, red quinoa, roasted beetroot, black
beans, boiled asparagus, turkey bacon, gorgonzola cheese
Raspberry Vinaigrette, Crumbled Blue Cheese Dressing
Thousand Island Dressings, Lemon Extra Virgin Olive Oil

#### **Cheese Station**

International Cheese Board Red and Green Grape Vegetables Crudités' Dry Fruits, Dry Nuts, Oriental Cold Mezzah

Fattoush, Hummus, Tabbouleh
Wine Leaves
Mixed dolma
Babaganouj
Muhammara
Lamb brain with tahini sauce
Zataar salad with cheese
Shanklish cheese
Baladi and shillala cheese

#### **Hot Mezzah**

Meat Kibbeh Cheese sambusek Vegetable spring rolls



#### Soup

# Chicken consommé with foie gras croutons Pumpkin and Chestnut Bisque with Parmesan Wafer

Assorted Festive Breads Loafs and Rolls Butter and Margarine

### **Main Dishes**

Chicken machboos

Mixed grill

with seared follogras, persin

Grilled Beef medallion with seared foie gras, porcini mushroom jus Turkey pie

Pan-fried Chicken Breast stuffed with chestnut and sage stuffing &truffle jus Grilled salmon with green peas puree, vanilla butter sauce, red currant culis Baked Eggplant Zucchini and Tomato Provencal

Aromatic steamed basmati rice

## **Under the lamp**

Roasted Root vegetables Vegetables Medley Turkey stuffing Steam Rice

#### **Live Pasta Station**

Penne and spaghetti, potato gnocchi
With choice of tomato basil sauce, mushroom cream, Bolognese
Tossed with choice of vegetables
Condiment: Basil Pesto, Grated Parmesan Cheese

## **Live Carving Station 3**

Slow Roasted Prime Rib Beef

Rosemary Au Jus, Horse Radish, Dijon and whole Grain Mustard

### **Roasted Whole Turkey with Chestnut Stuffing,**

Giblet Sauce and Cranberry Sauce Roast New Potatoes, Sautéed Brussels Sprout and Glazed Baby Carrot **Dessert** 

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# Western side

Chocolate Yule log
Vanilla Yule log
Raspberry lemon Yule log
Orange mousse yule log

Rocky road

Oreo Cookies and chocolate mousse Red velvet cups with Alaska cheese frost Pannacotta with cranberry jelly Christmas fruit cake

Spiced pumpkin cake, chocolate fudge cake, black forest cake, apple tart,

## On Asian and oriental sweet corner

Pandoro
Chocolate Pannetone,
Apple pannetone
Assorted baklawa
Mini mince pies
Gingerbread cookies
dates mammoul
dates mamoul
marzipan stolen
green mafrouke
Gulab jamun



Bake n scoop- Mix berry crumble with vanilla sauce, ,mango coulis, raspberry coulis, granola

### **On Fruits station**

Whole fruits (green apple, red apple, plums, rambuttan)
Cut fruits (rockmelon, honeymelon, watermelon, pineapple, fruit salad)
Turkish delights 2 varieties
2 fruit compotes