



SAMPLE FESTIVE BUFFET

Select 3 salads, one main course and one dessert

SALADS

Goats Cheese, Pear and Pecan

Spiced Cauliflower, Hazelnut and Pomegranate

Grated Carrot, Coriander and Red Cabbage, Roast
Pumpkin Seed

Gold River Forest Mixed Salad Leaf, Balsamic Vinaigrette
or Honey Mustard Dressing

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MAINS

Braised Daube of Beef, Pancetta, Mushroom and
Champ Potato

Vegetable Korma, Saffron Rice, Mango Chutney
and Poppadom

Roasted Atlantic Salmon with Pancetta, Capers and
Salsa Verdi, Sautéed French Beans with Shallots & Garlic
All Served with Root Vegetables and Baby Boiled Potatoes

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DESSERTS

Sherry Trifles

Sticky Toffee Pudding, Caramel Sauce
Christmas Pudding, Jameson Crème Anglaise