

HOTEL CLIPPER

CHRISTMAS BUFFET MENU

MINIMUM 40 GUESTS

ENTRÉE

BREAD ROLLS & BUTTER INDIVIDUALLY SERVED TO THE TABLE
ANTIPASTO PLATTER SERVED TO THE TABLE (PER 6 GUESTS)

MAINS - CHEFS HOSTED CARVERY

ROAST BEEF & RED WINE JUS, MUSTARD (GF)
ROAST PORK, GRAVY, APPLE SAUCE (GF)
BAKED HAM, HONEY & MUSTARD (GF)
ROAST TURKEY, CRANBERRY, LIGHT GRAVY (GF)

HOT DISHES

INDIAN BUTTER CHICKEN, JASMINE RICE
BAKED SNAPPER PORTIONS, SPINACH FLORENTINE (GF)
SLOW COOKED BEEF & STOUT, JASMINE RICE
CHICKEN COQ AU VIN, JASMINE RICE (GF)
SWEET & SOUR PORK JASMINE RICE

VEGETABLES

ROASTED POTATOES, ROCK SALT, ROSEMARY (V) (GF)
ROASTED RED VEGETABLES (V) (GF)
SEASONAL STEAMED GREEN VEGETABLES (V) (GF)
STEAMED ASIAN GREENS (V) (GF)

SALADS

TRADITIONAL CAESAR SALAD
POTATO SALAD (GF)
APPLE COLESLAW (V) (GF)
GREEN SALAD WITH AVOCADO (V) (VG) (GF)

DESSERTS

STICKY DATE PUDDING, TOFFEE SAUCE, CREAM
TRADITIONAL LEMON CHEESECAKE, CREAM
DARK CHOCOLATE BROWNIE, DOUBLE CHOCOLATE SAUCE, CREAM
TRADITIONAL CHRISTMAS PUDDING & CUSTARD

TEA & COFFEE STATION

*ANTIPASTO, FRESH BREAD ROLLS, TEA & COFFEE STATION
ARE INCLUDED IN ALL BUFFET PRICES*

1 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREENS, 1 HOT DISH, 1 SALAD, 1 DESSERT	48
1 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREENS, 2 HOT DISHES, 2 SALADS, 2 DESSERTS	55
2 CARVERY, 2 ROAST VEGETABLES, 1 SEASONAL GREENS, 3 HOT DISHES, 3 SALADS, 3 DESSERTS	58

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE