

## **Plated Starter**

Vintage Prawn Cocktail Fennel and grapefruit salad, avocado, cocktail cognac sauce, lumpfish caviar

## **Buffet Mains**

Carvery Sirloin of Beef Slow roasted rosemary lamb shoulder Pineapple glazed gammon

# Casseroles and Curries

Butter chicken curry Traditional lamb curry Vegetable biriyani and dhal (V) Linguine pasta with wild mushroom cream (V) Butternut, sweet potato and corn casserole (V)

#### Served with

Basmati rice, roast potatoes, honey roasted carrots and green beans, garden green salad, roti, papadum, traditional accompaniments

## **Plated Dessert**

Christmas Pudding Cronut Brandy anglaise, fruit mince ice cream