

Buffet Menu

Cold Salads

Duck Confit, Braised Apples, Toasted Almonds, Brussel Sprouts, Poached Cranberries
Green Beans, New Potatoes, Smoked Beef Bacon, Warm Raspberry Wine Vinaigrette
Roasted Beet And Celeriac Salad, Walnut And Orange Dressing

Cheese Station

Mild Gouda, Smoked Goat Cheese, Dutch Edam, Manchego
Glazed Apples And Pears, Paprika Straws, Pineapple Chutney, Pickled Mushrooms, Feta
Wrapped Courgettes, Honey Smoked Turkey Ham, Beef Salami
Carrot And Celery Sticks, Walnuts, Apricots, Figs, Homemade Crackers
Sour Dough Bread Rolls, Rosemary Baked Focaccia

Hot Appetizers

Bitterballen With Mustard
Beer Battered Vegetables, FireLake Comeback Sauce

From The Kitchen

Veal Schnitzel, Capers, Pickled Onions, Smoked Hollandaise Sauce
Herb Roasted Turkey Roulade, Crushed Potatoes, Gorgonzola Mushroom And Cream
Sauce
Pan Seared Salmon, Puy Lentil And Bean Ragout, White Wine Reduction
Gratin Of Braised Endives With Turkey Ham
Brava Potatoes, Garlic aioli, Manchego Cheese

The Little Chuck Oven

18 hours Smoked Beef Short Rib, Leffe Blond Onion Gravy
Chicken Skewers With Honey Glaze
Corn On The Cob, Tallegio Cheese Fondue

The Sweet Tooth

Very Berry Tart
Hazelnut Rocher
Mince Pies
Speculass Cheese Cake
Fresh Cut Fruit Platter

Hot Dessert

Christmas Pudding With Brandy Sauce