

**CCTvenues**

# **Festive Buffet Package**

**2021 Menu**



## Catering Package:

3 Course Buffet Meal

£45 + VAT per person



## Drinks

Arrival glass of Prosecco

Still and sparkling water

## Chilled Buffet Selection

### A selection of chilled platters:

Duck parfait, smoked and cured meats

Smoked salmon, prawn cocktail and cured herrings

Celeriac, apple and stilton salad (v)

Beetroot, leaves, chilli and tomatoes (v)

## Hot Buffet Selection

Spiced parsnip soup with coriander crème fraiche (v)

Traditional roast turkey with sage stuffing, pigs in blankets & cranberry sauce

Fresh salmon supreme, saffron garlic and creamed spinach

Vegetarian roasted nuts and lentil terrine winter truffle and wild mushrooms (v)

A selection of roast potatoes, buttered carrots & Brussels sprouts (v)



## Desserts

**A selection of teas or filter coffee served with mini mince pies**

**Traditional Christmas pudding with brandy sauce**

**Dark chocolate tart with cinnamon cream**

**Fresh fruit platter**

**British cheese selection with grapes, biscuits and chutney**