

CAFÉ LIDO

CHRISTMAS 2021 BUFFET DINNER MENUS

AVAILABLE FOR MINIMUM 25 GUESTS

Menu 1
\$65.00 per person

COLD STATION

Pumpkin & beetroot spicy quinoa salad, & goat cheese
Smoked Scottish salmon with capers, marinated onion & sour cream
Caesar salad, Caesar dressing & aromatic croutons, Parmesan shaving
Tomato & mozzarella salad

CARVING STATION

Roasted turkey roll stuffed chestnut & sage, honey mustard roasted pork ham
Cassava pie, cranberry jam & jelly, red wine turkey sauce
Brussel sprouts & creamy mashed potatoes

HOT STATION

Soup of the day
Pan fried local fish, lemon butter sauce, tomato concasse
Roasted new potatoes, Broccoli gratin

DESSERT

Seasonal fruit salad
Traditional Christmas log
Bread and butter pudding

Coffee or Tea

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Menu 2
\$75.00 per person

COLD STATION

Pumpkin & beetroot spicy quinoa salad, & goat cheese
Smoked Scottish salmon with capers, marinated onion & sour cream
Caesar salad, Caesar dressing & aromatic croutons, Parmesan shaving
Tomato & mozzarella salad

CARVING STATION

Roasted turkey roll stuffed chestnut & sage, honey mustard roasted pork ham
Cassava pie, cranberry jam & jelly, red wine turkey sauce
Brussel sprouts & creamy mashed potatoes
Slow roast prime striploin, natural jus

HOT STATION

Soup of the day
Pan fried local fish, lemon butter sauce, tomato concasse
Roasted new potatoes
Cauliflower gratin
Roasted vegetables

DESSERT

Seasonal fruit salad
Traditional Christmas log
Bread and butter pudding
Fruit Tart

Coffee or Tea

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Menu 3
\$85.00 per person

COLD STATION

Pumpkin & beetroot spicy quinoa salad, & goat cheese
Smoked Scottish salmon with capers, marinated onion & sour cream
Bell pepper escabeche with marinated anchovy
Caesar salad, Caesar dressing & aromatic croutons, Parmesan shaving
Tomato & mozzarella salad
Cocktail shrimp salad

CARVING STATION

Roasted turkey roll stuffed chestnut & sage, honey mustard roasted pork ham
Cassava pie, cranberry jam & jelly, red wine turkey sauce
Brussel sprouts & creamy mashed potatoes
Slow roast prime rib of beef, natural jus

HOT STATION

Soup of the day
Lamb shank braised in merlot wine & orange
Thyme potato gratin
Pan fried local fish, curry-coconut butter sauce
Roasted new potatoes, caramelized onions
Cauliflower gratin
Roasted vegetables

DESSERT

Seasonal fruit salad
Traditional Christmas log
Bread and butter pudding
Fruit Tart
Tiramisu

Coffee or Tea