CHRISTMAS NIGHT BUFFET DINNER MENU

STARTER

English Heritage Leek and Potato Soup (V) Pâté de Canard (G) Traditional Greek Salad (V) Sea Food Platter Meat Platter (G) Refreshing Coleslaw (V) Buffalo Mozzarella with Cherry Tomato (V) Quinoa Salad (V)

MAIN COURSE

Traditional Norfolk Roasted Turkey With all the Trimmings (G), Gravy and Cranberry Sauce.

> Pan Seared Chicken Breast Served with sauté Onion and Pepper

Baked Salmon Served with a Chardonnay Cream Sauce.

Selection of Vegetable Quiches (V)

Scotch Eggs

Panache of Vegetables and Rosemary Roast Potatoes (V)

Saffron Basmati Rice

SELECTION OF CHILLED DESSERTS

British Cheese Board & Chutneys

Christmas Pudding With Brandy Sauce.

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