

THANKSGIVING BUFFET

COLD

SALAD BUFFET

Lamb's lettuce, arugula and autumn leaf salad

Waldorf salad

Kale salad with orange and fennel

Bean salad

Pear and chicory salad with roasted pumpkin

Brussels sprout salad with bacon, pomegranate and hazelnuts

Potato salad with red onions

Tomato salad

Dressings: Italian, French and honey mustard

Toppings: cranberries, pecans and goat's cheese

SAVOURY

Veal pâté with Cumberland sauce

Smoked turkey with cranberry chutney, figs and rocket

Dried meat platter with pickled vegetables and marinated olives

Home-graved salmon with capers, lemon and horseradish cream

Swiss cheese with grape chutney

Selection of breads

WARM

Creamy pumpkin soup with roasted pumpkin seeds and pumpkin seed oil

Live carved turkey

Leg of lamb with cranberry sauce, orange chutney and jus

Pan-fried salmon fillet with Chinese cabbage and citrus fruits

Sweet potatoes with spinach, feta and garlic

Couscous with dried fruits and nuts

Roasted potatoes with bacon and onions

Sautéed Brussels sprouts with toasted almond slivers

Green bean stew with mushrooms and crispy onions

Corn on the cob with herb butter

DESSERT

Pumpkin pie, apple pie

Baked apple tiramisu

American lemon cake

Plum crumble cake

Eggnog panna cotta

Honey walnut cake

Vegan chocolate mousse

Bread pudding with vanilla sauce

Cheesecake

Vegan brownies

Ice cream, donuts and cookies