



Christmas
PACKAGE
2017

THE EXCHANGE IIII III ■



THE EXCHANGE

CHRISTMAS BUFFET MENU 2017

choice of 4 starters, 2 carvings, 2 sides and 2 desserts

choice of 5 starters, 3 carvings, 3 sides and 3 desserts

**Buffet line will be served for 1.5 hours period. minimum 40 guests.*

STARTER

Fresh cocktail rolls and bread with flavored butter and oils (complimentary)

Forest Mushroom soup

Creamy corn chowder soup

Greek salad with olives, cucumber, feta cheese, bell peppers, tomatoes and balsamic dressing

Caesar salad with parmesan cheese, crispy bacon bits, boiled eggs and croutons (vegetarian option available) *

Apple and cranberry spinach salad with apple cider vinaigrette

Seafood platter with cold prawns, mussels and smoked salmon (additional charge) (add crayfish, add oyster for additional charge)

Cold cuts platter with mortadella ham, beef pastrami, chorizo (additional charge) (add 16months aged Parma ham for additional charge)*

Mediterranean chickpeas and olive salad (v)

Buffalo mozzarella cheese with beetroot, orange and maple balsamic (v)

The Exchange power bowl with quinoa, roasted sweet potatoes, edamame beans, cherry tomatoes, pumpkin seeds, sweet corn and tahini dressing

**(additional charge per guest)*

CARVING

Herb roasted sirloin beef

Roasted turkey breast and chestnut stuffing

Roasted spring chicken

Apple cider maple glazed ham *

Cumin roast leg of lamb

Nut roast (V)



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SIDES

Cauliflower cheese bake

Potato layered gratin

Broccoli, sweet peas and beans

Brown butter mushrooms with garlic and thyme crumbs

Roasted winter roots

Vegetable lasagna (v) (add beef, chicken for additional charge)

Penne pasta with home made tomato sauce (v) (add mix seafood, beef, chicken for additional charge)

Chanterelle mushroom ravioli with truffle cream sauce and toasted hazelnuts (v)

Confit salmon fillet with capers, tomato and olive oil (additional charge)

DESSERTS

Cheese platter

with water biscuits, vine grapes, dried apricots and toasted nuts (camembert, blue, cheddar (additional charge))

Mini chocolate mint tartlets

Lemon meringue slice

Ricotta cherry tart

Candy cane cheese cake

Spiced apple crumble

Eggnog crème brûlée with strawberry compote

Christmas pudding with rum sauce

Dark chocolate mouse cake with raspberry gel



THE EXCHANGE

CHRISTMAS **CANAPÉS** MENU 2017

choice of 4 selections . 6 selections . 8 selections (Minimum 40 guests)

Marinated olives (v)

Vegetable crudities with blue cheese dip (v)

Cherry tomato and basil marinated baby bocconcini (v)

Spicy aubergine croquettes with home made tomato sauce (v)

Mini vegetable spring rolls with sweet chili dip (v)

Pea & mint bruschetta with feta cheese crumble (v)

Spinach and goat cheese quiche (v)

Grilled antipasto skewers (v)

Watermelon with whipped feta cheese and basil sugar (v)

Tuna tartar with wasabi soy on toasted baguette

Bloody Mary oyster shooters (additional charge)

Cheese baked oyster with yuzu béarnaise (additional charge)

Crispy chicken waffle with harissa mayo

Panko crumbed chicken fillet with cranberry sauce

Grilled chicken tandoori skewers with mint yogurt

Mini beef sliders

Roast beef sandwich with caramelized onion & mustard horseradish mayo (additional charge)

Mini fish and chips with tartar sauce and lemon

Smoked mackerel with pickled shallot on pumpernickel toast

Beetroot cured salmon with garlic chives cream cheese on blinis (additional charge)

Prawn cocktail with apple and honeydew

Rosemary lamb skewers with mint gel (additional charge)

Mini shepherd's pie

Mini candy cane cheese tart

Mini mont blanc with chestnut

Mini chocolate mint tartlets

Eggnog crème brûlée

White chocolate panna cotta with sour cherry compote