

Deck the Halls

AT WILD HONEY

FESTIVE COCKTAIL & CANAPÉ MENU

120++ PER PERSON

TO START

BRAZILIAN BALLS [V]

SMOKED SALMON, CREME FRAÎCHE &
SALMON ROE ON CROSTINI [F]

CROSTINI WITH MUSHROOMS, ONION JAM &
GOAT CHEESE [V]

MAIN COURSE BUFFET

LIVE CARVING STATION

BAKED NORWEGIAN SALMON [F]
Served with hollandaise sauce

ROAST BEEF FILLET
With dijon creme, roast pearl tomatoes & condiments

CHRISTMAS LEG HAM [P]]
Carved off the bone with cranberry sauce & stuffing

BUFFET

BURRATA RAVIOLI [V]
With green asparagus cream

ROASTED BABY POTATO SALAD [V]
With onion & capers

MESCLUN SALAD [V]
With radish, pomegranate and honey mustard dressing

ROASTED CARROT, FETA & HAZELNUT SALAD [V]
With Sherry Caramel Dressing

DESSERT

MINI CHRISTMAS PAVLOVAS
With redcurrant and pistachio cream

BUCHE DE NOEL
Chocolate, dark cherry & fresh cream roll with
chocolate ganache frosting

INCLUDES

NORDAQ WATER
Sparkling or still

QUEEN BEE MOCKTAIL
Grapefruit, elderflower, honey and soda water

YOUR CHOICE OF COFFEE OR TEA
Served with dessert

[V] VEGETARIAN • [P] PORK • [F] CONTAINS FISH

* ALL PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES