BRIGHTON MUSIC HALL

Christmas Buffet Menu

Roasted turkey breast with cranberry sauce (GF, DF)
Slow roasted pork loin with apple sauce (GF, DF)
Chicken parfait on toasted wholemeal bread
Smoked salmon and crème fraiche crostini
Balti spiced vegetarian samosas (V)
Wild mushroom wellington (Vegan)
Spicy spinach falafel with salsa dip (GF, V)
Sea salted sweet potato chips (GF, Vegan)
Goat's cheese and red onion tart (V)

New potato salad with chives and crème fraiche (GF, V)

Trio of cheeses with biscuit selection and home-made chutney (V)

Chocolate profiterole tower with chocolate sauce (V)

Vegan / Gluten Free Alternative Buffet Menu

Lightly spiced, Creamy, Butternut squash and chickpea stew topped with Christmas cranberries (GF, Vegan)

Warm chocolate brownie (GF, Vegan)

Guests with special dietary requirements will be served separately to the main buffet

Christmas Banquet Menu

Starters

All served with lightly toasted rye bread. Choose from:

Smoked Salmon with a horseradish mousse Pea and Ham hock terrine with homemade piccalilli Wild mushroom and chestnut pate (GF, Vegan)

Mains Choose from:

Turkey breast wrapped in smoked streaky bacon, pork and sage stuffing (GF)
Salmon supreme with herb crust, spiced crab cake, vin blanc sauce (GF)
Butternut squash, spinach & goats cheese baked in filo pastry, parmesan crisp (V/GF)
Lightly Spiced, Creamy, Butternut squash and chickpea stew topped with Christmas cranberries (GF, Vegan)

All main courses are served with honey roasted carrots and parsnips, Brussel sprouts and roasted potatoes

Dessert Dessert will be a trio of the following:

Mini Christmas pudding topped with brandy sauce (V)
Glazed lemon tart with forest fruit sauce (V)
Chocolate brownie with spiced cranberries and salted caramel sauce (V)

Vegan option:

Warm chocolate brownie (GF, Vegan)

Please note our menus may be subject to minor change without notice

GF = Gluten Free DF = Dairy Free V = Vegetarian