



FESTIVE BUFFET

Here is a sample Festive Buffet menu offering guests a variety of choices for each course.

Let us know if you require any particular cuisine in mind and we will do our very best to accommodate your requests.

Minimum: 50 heads / Maximum: 100 heads

From 20th November - 22nd December 2016

Typically £18 per head



FESTIVE BUFFET MENU

Choice of Soup

Choice of Soup Roasted Parsnip Soup or Seafood Chowder

Selection of bread rolls

Choice of Starters

Brussels Pate served with Salad & crispy baguette

Classic Prawn Cocktail served with farmhouse bread & butter

Choice of Main Course

Classic Roast Turkey, Roasted Gammon or Chicken

Served with traditional trimmings including pigs in blankets, Stuffing & Cranberry Sauce

(There will be a vegetarian option please pre-order)

All served with a selection of seasonal vegetables and potatoes

Choice of Dessert

Christmas Pudding served with Brandy or Vanilla sauce

Vanilla Cheesecake served with Blackcurrants & Cream

Chocolate Fudge Cake & Cream



Allergens and nuts notice

- We cannot ensure our food will be nut free as we use nuts in our kitchen
- We cannot ensure our food is allergen free as we use all known allergens in our kitchen

CATERING ENQUIRIES AND BOOKING

Find out more about our creative catering options by email, calling or visiting us. We'd love to hear your ideas and create something delicious to suit your personal style, theme and event.

023 9310 5505

hello@cateringwithzest.co.uk

Catering with Zest and Celebrate at the Lido
Hilsea Lido, London Road, Hilsea,
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