

Christmas Group Menu 1

“CHRISTMAS CAPPUCCINO”

Celeriac, Hazelnut and Truffle Soup

or

GOATS CHEESE PANNA COTTA

Winter Greens, Candied Walnuts, Sesame Lavash,

Mulled Wine and Beetroot Chutney



PROSCIUTTO WRAPPED TURKEY ROULADE

Italian Sausage & Chestnut Stuffing, Glazed Virginia Ham, Mashed Potatoes,

Winter Vegetables, Cranberry & Apricot Chutney, Natural Jus

or

ROAST BEEF TENDERLOIN

Foie Gras Crust, Rosemary Potatoes, Sautéed Green Beans,

Seared King Oyster Mushrooms, Red Wine Jus

or

PAN SEARED LOCAL ROCKFISH

Calamari, Shrimp & Clam Risotto, Charred Broccolini

Champagne-Citrus Beurre Blanc

or

HALF BERMUDA LOBSTER

Shrimp and Focaccia Stuffing, Asparagus, Fingerling Potatoes, Sherry Butter



BLACK FOREST BÛCHE DE NOËL

Dark Chocolate Cake, Vanilla Kirsch Chantilly & Cherries

Black Pepper Meringue, Speculoos Soil

or

EGGNOG CHEESECAKE

Gingersnap Crust, Elderflower, Berries & Figs, Peppermint Tuile

\$115.75

20% service charge

** \$35 Sur Charge on Lobsters, according to availability**

Christmas Group Menu 2

CHARRED SPANISH OCTOPUS
Pomegranate and Quinoa Tabbouleh, Burnt Eggplant Yogurt
or

PRICKLY PEAR CEVICHE
Thinly Sliced Local Fish, Prickly Pear “Leche De Tigre”
Bermuda Red Onion, Avocado, Shaved Coconut, Crispy Noodles



CHRISTMAS “CAPPUCCINO”
Celeriac, Hazelnut and Truffle Soup
or

GOATS CHEESE PANNA COTTA
Winter Greens, Candied Walnuts, Sesame Lavash, Mulled Wine and Beetroot Chutney



PROSCIUTTO WRAPPED TURKEY ROULADE
Italian Sausage & Chestnut Stuffing, Glazed Virginia Ham, Mashed Potatoes,
Winter Vegetables, Cranberry & Apricot Chutney, Natural Jus
or

ROAST BEEF TENDERLOIN
Foie Gras Crust, Rosemary Potatoes, Sautéed Green Beans,
Seared King Oyster Mushrooms, Red Wine Jus

or

PAN SEARED LOCAL ROCKFISH
Calamari, Shrimp & Clam Risotto, Charred Broccolini Champagne-Citrus Beurre Blanc
or

****HALF BERMUDA LOBSTER****
Shrimp and Focaccia Stuffing, Asparagus, Fingerling Potatoes, Sherry Butter



EGGNOG CHEESECAKE
Gingersnap Crust, Elderflower, Berries & Figs, Peppermint Tuile
or

BLACK FOREST BÛCHE DE NOËL
Dark Chocolate Cake, Vanilla Kirsch Chantilly & Cherries
Black Pepper Meringue, Speculoos Soil

\$129.75
20% service charge

**** \$35 Sur Charge on Lobsters, according to availability****

Christmas Group Buffet Menu

- CHRISTMAS "CAPPUCCINO"
Celeriac, Hazelnut and Truffle Soup

- JJS KALE CAESAR
Shaved Parmesan, Garlic Croutons, Caesar Dressing

- PROSCIUTTO WRAPPED TURKEY ROULADE
Italian Sausage & Chestnut Stuffing,
Cranberry & Apricot Chutney, Natural Jus

- GLAZED VIRGINIA HAM

- GRILLED FLANK STEAK
Grilled, Onions and Mushrooms

- YORKSHIRE PUDDINGS
Horseradish Cream

- HONEY GLAZED WINTER VEGETABLES

- DUCK FAT ROAST POTATOES

- EGGNOG CHEESECAKE

- BLACK FOREST BÛCHE DE NOËL

\$105.75 per person

All Reservations must be made (2) week prior to the event .
All buffets are designed for a maximum of two (2) hours of service.

There is a minimum of 30 guests for all buffets.

Prices are per guest and are subject to change.

Menu Items may contain nuts and nut byproducts.

Please advise your Catering Manager of any allergies.

All other Special Dietary Meals Available on request.

A 20% service charge is applicable on all food & beverage.

Christmas Group Dinner Menu

“CHRISTMAS CAPPUCCINO”
Celeriac, Hazelnut and Truffle Soup

or

GOATS CHEESE PANNA COTTA
Winter Greens, Candied Walnuts, Sesame lavash,
Mulled Wine and Beetroot Chutney,



PROSCIUTTO WRAPPED TURKEY ROULADE

Italian Sausage & Chestnut Stuffing, Glazed Virginia Ham, Natural Jus

or

ROAST BEEF TENDERLOIN

Foie Gras Crust, Red Wine Jus

or

PAN SEARED LOCAL ROCKFISH

Champagne-Citrus Beurre Blanc

All Main Courses are served with Mashed Potatoes, Winter Vegetables



EGGNOG CHEESECAKE

Gingersnap Crust, Elderflower, Berries & Figs, Peppermint Tuile

or

BLACK FOREST BÛCHE DE NOËL

Dark Chocolate Cake, Vanilla Kirsch Chantilly & Cherries
Black Pepper Meringue, Speculoos Soil

\$115.75

20% service charge

** \$35 Sur Charge on Lobsters, according to availability**