

MINTHIS

24TH DECEMBER 2024

DINNER BUFFET MENU

SALADS AND APPETIZERS

Minthis style ‘Vitello Tonnato’, veal tenderloin, tuna sauce and caper berries (F, U, G, E)

Thinly sliced fermented pineapple, Italian Prosciutto, Ricotta, basil oil and pistachios (N, D)

Chargrilled zucchinis, kale leaves, chickpeas, Cottage cheese and tomato vinaigrette (U, D, V)

Young leaves with black truffle cheese, roasted pumpkin, winter fruits and pumpkin seeds (D, S, N, V)

Quinoa ‘Tabbouleh’ with chicory, cranberry, candied pecan nuts and power seed grissini (N, V, K, G)(Vegan)

Selection of fine artisan cold cuts from around the world, marinated olives and pickled vegetables (G)

SUSHI & RAW STATION

Beef tenderloin ‘Tataki’ with soya and yuzu, Asian salad and crunchy Wakame (K, Y, P, U, F)

New style Norwegian salmon ‘sashimi’ flame torched, served with yuzu/soya sauce (E, F, U, K, Y)

Poke Bowl with red tuna, cucumber, edamame, radish, black sesame and Tobiko caviar (F, Y, K)

California rolls with marinated tiger prawn, sesame mayo and Masago (B, K, Y, U, E, F)

Salmon Uramaki with guacamole, cream cheese and Teriyaki glaze (B, K, Y, U, E, F)

Spicy tuna sushi with extra hot emulsion, tartare of Senaka and tempura crust (G, B, K, Y, U, E, F)

Futomaki with pickled daikon, carrot, cucumber and umami shitake mushrooms (V, S, K, Y) (Vegan)

SELECTION OF DIPS

Muhammara (G, N, V),

Olive tapenade (V) (Vegan),

Pumpkin hummus (K, V) (Vegan)

Chunky guacamole (D, V),

Baba Ghanoush (V, K) (Vegan),

SALAD BAR (VEGAN)

Cucumber, cherry tomato, baby cos, baby carrots, pickles, sweetcorn, croutons (G), marinated olives, capers, fresh mixed leaves, cabbage, wild rocket, baby spinach

CHOICE OF DRESSING

Herb vinaigrette (U, V),

Honey mustard sauce (U, V)

Cocktail sauce (U, E),

Olive oil, Aged balsamic vinegar

CHEESE STATION

Buche de chèvre (D, V), Camembert (D, V), Truffle Pecorino (D, V), Morbier (D, V), Authentic Halloumi (D, V), Manchego (D, V)

Crackers (G), Crispy bread (G), Grissini (G) Truffled Infused honey, Homemade chutneys (S), Honey glazed nuts (N)

SOUP STATION

Spiced parsnip and conference pear velouté (D, V)

CARVERY STATION

Roasted whole turkey with Christmas spices

Argentinian black Angus prime rib eye

Norwegian salmon ‘Coulibiac’ (D, G, E, F)

SAUCES

Mix pepper corn gravy (C, U, D), Cranberry sauce (V), Bearnaise Sauce (E, D) Apple sauce (V)(Vegan), Champagne sauce (D, S) (Vegan), Selection of mustards (U)

LIVE COOKING - PASTA & RISOTTO

‘Agnoli’ pasta stuffed with black truffles and Stracchino served with creamy sauce (D, G, E)

Wild forest mushroom risotto, honey miso, citrus aroma and flamed gorgonzola (S, Y, D, V)

Pumpkin risotto with marinated cranberries, toasted almonds and baby spinach (V, S, N) (Vegan)

HOT DISHES

New Zealand lamb chops, aubergine ‘Imam’, roasted tomatoes and rosemary demi-glace (C, D)

Wild seabass fillet marinated with fresh herbs, sauteed kale and Chimichurri Sauce (F, D)

Flamed and smoked pork belly, sweet potato, local honey and spicy peanut butter sauce (U, P, N, C, Y)

Angus beef fillet steaks with wild mushrooms, marinated Shimejis and truffle sauce (C, U, D)

Oven baked whole duck with crispy skin, roasted apples, hoisin and maple sauce (C, D, Y, K)

Classic potato gratin ‘Dauphinoise’ with aged Parmesan and black truffles (D)

Roasted Brussels sprouts glazed with agave syrup and toasted almonds (N, V) (Vegan)

Christmas stuffing with butternut squash, dried fruits and nuts (S, V, N) (Vegan)

Heirloom poached winter baby vegetables with Minthis olive oil (V) (Vegan)

DESSERTS

Chestnut mousse with confit mandarin and biscuit flavoured with vanilla (D, G, E, N)

Bitter chocolate cremeux with Christmas spice cracker (D, G, E, N)

Lemon tart with almond cream Italian flame torched meringue (D, G, E, N)

Cheesecake with citrus Mascarpone and red fruit compote (D, G, E, N)

Bourbon vanilla millefeuille with caramel choux and crème patisserie (D, G, E, N)

‘Croquembouche’ - Cream-filled choux pastry puffs, bounded in caramel (D, G, E, N)

Crunchy pecan textures with spiced rum and nutty praline (D, G, E, N)

Bitter chocolate with marinated oranges on a crispy coconut/chia biscuit (G, N) (Vegan)

Platter with selection of local and imported fruits (V) (Vegan)

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.

(G) Gluten, (N) Nuts, (V) Suitable for Vegetarians, (D) Dairy, (E) Egg, (P) Peanuts, (C) Celery, (F) Fish, (M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy, (U) Mustard, (K) Sesame, (B) Seafood