



# limehouse library hotel london

## christmas day buffet



## cold buffet

### roasted beetroot salad with goat cheese

roasted beetroot with creamy goat cheese, crisp rocket, sour apples, caramelised walnuts, and a honey-balsamic glaze.

### celeriac with orange

Tender celeriac in a zesty orange sauce, with dill and carrots for a refreshing twist.

### chargrilled aubergine

smoky chargrilled aubergine drizzled with creamy yoghurt.

### houmous

smooth houmous with pickles, tomatoes, radish, fresh herbs, and a lemony finish.

### cretan mezze

a blend of feta, garlic, walnuts, pistachios, parsley, and thyme.

### quinoa salad

quinoa with avocado, beetroot, orange, cherry tomatoes, and mexican beans, tossed in a light balsamic dressing.

### aegean salad

crisp lettuce, tomatoes, cucumber, red onions, and feta, finished with a bright thyme and lemon dressing.

## sides

### vegetarian empanadillas

homemade pastry filled with potatoes, leeks and peas

### penne arrabbiata

pasta in a spicy tomato sauce with fresh basil.

### roasted vegetables

a medley of broccoli, brussels sprouts, sweet potatoes, and colourful bell peppers.

### rice

fluffy rice with dill, currants, and pine nuts.

## hot buffet

### salmon teriyaki

grilled salmon with asparagus, cauliflower, sweet potato, and broccoli, served with a grilled lemon.

### stuffed onions

onions stuffed with rice, pine nuts, herbs and spices, simmered in pomegranate molasses.

### slow-cooked beef shoulder blade

rich and caramelised beef shoulder blade, slow-cooked to perfection.

### roast turkey

herb-butter roasted whole turkey, marinated and slow-cooked.

## desserts

### rice pudding

creamy, traditional rice pudding in mini portions.

### tiramisu

espresso-soaked ladyfingers layered with velvety mascarpone and dusted with cocoa.

### profiteroles

light choux pastry filled with vanilla cream and topped with rich chocolate sauce.

### san sebastian cheesecake

rich and creamy burnt basque cheesecake, served with a strawberry sauce.

### candied pumpkin

Sweet roasted pumpkin, walnuts, and a drizzle of tahini.

*Guest with special dietary requirements are welcome to contact us directly to discuss their needs. If you have any allergies or food intolerance, always chat with our team before consuming our food.*

