AuJaan

Christmas Eve dinner buffet

Salad garden

Butterhead, frisée, lollo rosso and rocket
Cherry tomatoes, cucumber, carrot, beetroot, roasted pumpkin, walnuts, dried cranberries and chickpeas

Waldorf salad
Apple, celery, walnuts, grapes and yoghurt dressing

Roasted beetroot and feta salad
Beetroot, feta, walnuts, rocket and balsamic glaze

Dressings
Caesar dressing, balsamic vinaigrette, Thousand Island dressing and blue cheese dressing

Assorted breads

Lavash, wholemeal bread, baguette, soft rolls, focaccia and sourdough

Cheese & cold cuts

Bleu d'Auvergne, Mimolette and Pecorino al Tartufo

Comté Extra, Brie Moutarde de Meaux and Bûchette Ash

Mortadella Pistacchio, Salame Felino, Speck Alto Adige and Jamón Ibérico

Homemade gravlax and Christmas mixed salad

Assorted breads, crackers, dried fruit and grapes

Seafood on ice

Freshly shucked oysters, tiger prawns, green mussels and blue crabs

Lemon, mignonette, cocktail sauce and Thai seafood dipping sauce

Soup

Roasted chestnut and mushroom soup
Croutons and chive oil

Carving station

Roasted whole turkey

Honey-glazed ham and BBQ pineapple

Slow-roasted prime rib of beef

Herb-crusted leg of lamb
Cranberry sauce, turkey gravy, red wine jus, honey mustard, pineapple glaze and mint sauce

Sage and onion stuffing
Bread stuffing with sage, onion and herbs

Yorkshire pudding

BBQ grill station

Tiger prawns, squid, BBQ pork ribs and Cajun-spiced chicken

Chimichurri, black pepper sauce, red wine sauce and BBQ sauce

Chilli-lime sauce, garlic butter and nam jim jaew

Pasta station

Spaghetti, tagliatelle, orecchiette and tortellini

Carbonara sauce, cranberry and duck ragù, roasted tomato and basil sauce

Parmesan cheese, chilli flakes and bacon bits

Khao soi station

Chiang Mai coconut curry noodles

Crispy noodles, fermented noodles and a choice of chicken or tofu

Pickled mustard greens, sliced shallots, lime wedges and nam prik pao

Bean sprouts, dried chilli flakes, chilli in vinegar, coriander and spring onions

Crispy fried shallots, banana blossom, Thai basil and pickled garlic

AuJaan

Christmas Eve dinner buffet

Mains

Chicken and chestnut in creamy herb sauce
Chicken, chestnuts and mushrooms in a creamy thyme and herb sauce

Beef bourguignon
Mushrooms, pearl onions, carrots and rich red wine jus

Baked salmon Florentine
Baked salmon with spinach, mushrooms and a delicate lemon cream sauce

Roasted potato gratin
Caesar dressing, balsamic vinaigrette, Thousand Island dressing and blue cheese dressing

Braised pork belly
Aromatic five-spice, finished with a sweet and tangy tamarind glaze

Grilled vegetables
Grilled courgette, aubergine, mushrooms and cherry tomatoes

Jasmine rice
Steamed jasmine rice

Kids' corner

Mini Christmas pizza station
Build your own with cheese, ham and corn toppings

Chicken nuggets and fries

Mini turkey and cheese sliders

Christmas treats

Red velvet cake
Cream cheese frosting

Bûche de Noël
Cream cheese frosting

Dark chocolate Christmas log with meringue mushrooms

Passion fruit and mango pavlova

Christmas stollen

Warm mince pies

Gingerbread cookies

Petits fours

Chocolate fountain
Mixed fruit and condiments

Mango sticky rice shooters
Coconut cream and toasted sesame

Ice cream

Eggnog
Whipped cream, cinnamon, sliced almonds, sesame seeds and pistachio dust