

**RCBUS 3rd Annual
Holiday Celebration and Buffet
At the Maya Resort & Spa, Ubud
4 December 2016**



ROTARYCLUB
bali ubud sunset

Buffet Menu

Blue = Vegetarian

Green = Vegan

Bread and Soup

Assorted breads and rolls

Creamy coconut roast pumpkin soup with festive spices and chives (Vegan)

Starters and salads

King prawn and avocado cocktails

Camembert, caramelized onion and smoked salmon quiche

Confit of vine ripened baby tomatoes with thyme, olives and goats cheese (V)

Roasted beetroot, shallot, walnuts and mint salad, balsamic dressing (Vegan)

Tomato & orange salad with parsley & citrus dressing (Vegan)

Potato salad with pesto mayonnaise and toasted pinenuts (V)

Radicchio and shaved manchego with sherry vinegar dressing and chives (V)

Green leaf salad with toasted hazelnut dressing (Vegan)

Bain-marie (chafing and induction)

Pan fried Snapper fillets with creamy saffron, prawn and basil sauce

Roast loin of Pork with its crackling, Apple sauce, jus

Traditional roasted sweet potatoes (Vegan)

Potato purees (V)

Wild mushroom lasagna with thyme and parmesan (V)

Green and yellow beans sautéed with olive oil, garlic and parsley (Vegan)

Marmalade glazed carrots (V)

Carvery

1) Whole roasted turkey, caramelized onion, cranberry and pecan stuffing, sage jus

2) **Tofu 'Turkey', mushroom and veggie stuffing and herb 'gravy' (Vegan)**

Something sweet (v)

Croquebouche wreath

Buche de Noel – Yule log cake with hazelnut ganache

Warm Orange scented white chocolate and raspberry, custard pudding

Warm Christmas puddings, brandy butter

Vegan chocolate, coconut and cherry trifles (vegan)

Pistachio and cardamom crème brûlée

A Selection of ice creams and sorbets

Fresh tropical fruits