



Chelsea Harbour Brunch Buffet Menu

Juices and Smoothies

Selection of Salad and Starters

Crabs and lobster, Prawns, Oysters	Parma ham with honey glazed peaches and figs
Sushi	Jersey royal potato and chive salad
Seafood station: Marinated salmon, dressed & smoked salmon	Panzanella salad with herb croutons
Heirloom tomato with black pepper & pesto mozzarella	Pasta and vegetable salad
Carrot and celery salad	Char grilled Mediterranean vegetables
Charcuterie station	Tabbouleh salad with mint and parsley
Thai beef salad	Caesar salad with bacon, parmesan shavings & anchovies
	Mixed leaf salad

Carvery Table

Roast Scottish rib of beef
Roast leg of lamb with garlic & rosemary basil
White truffle glazed ham
Traditional Yorkshire pudding

Pasta Station

Hot Buffet Station

Chicken breast with marsala & red pepper	French beans with shallots
Sea bass with black olives, capers & tomato	Honey glazed carrots
Gnocchi Aarrabiatta	New potatoes with chives
Tender stem broccoli	Roast potato with rosemary

Dessert Station

Tiramisu	Chocolate mousse shots with key lime jelly
Wild berry panna cotta with port jelly	Chocolate fountain with Fruits
Espresso and white chocolate cheesecake	Fresh fruit display
Blueberry frangipan	Crepe station
Glazed Lemon tart	Selection of British & Continental cheeses

Sunday Brunch: **£48** per person; **£58** with a glass of Veuve Clicquot
£65 with free flow Prosecco and **£85** with free-flow Veuve Clicquot