

NEW YEAR'S EVE DINNER BUFFET MENU 2020

Rs. 5,500 Nett

Salads

Grilled Octopus Salad / Salmon & Cucumber Salad / Yellowfin Tuna Salad /
Shrimp & Avocado Salad / Melon Raspberry Mint Salad / Orange & Green Apple Salad /
Fresh Greens with Raspberry Dressing / Roasted Beetroot Salad /
Lemongrass Beef Salad / Hummus / Moutabel / Tabbouleh / Sauerkraut Salad /
Tuna with Cranberry Salad / Pear & Pomegranate Salad / Spicy Cream cheese & Fruit Salad

Condiments

Green Olives / Black Olives / Caper / Roasted Hazelnuts / Roasted Peanut / Raisin /
Corn Kernel / Croutons / Gherkin / Beetroot Pickled / Pumpkin Pickled / Pickled Red Onion /
Pickled Lotus Root / Garlic Pickled / Asparagus / Green Peas

Salad Dressings

Orange Dressing / Lemon & Lime Dressing / Strawberry Dressing / Red Wine Dressing /
Balsamic Dressing / Herb Oil / Garlic Oil / Mustard Oil / Garlic Chili Mayo /
Honey Yoghurt Dressing / Spicy Cheese Dip / Sour Curd Dip / Avocado Dip

Appetizers

Smörgåsbord / Assorted Cold Meat Mirror
Citrus Dill Gravlax (Salmon) / Spicy Cream cheese & Black Caviar in Tart
Chicken Liver Pâté – Cranberry Jelly
Thai Spicy Prawn Pyramid
Oven Roasted Whole Salmon Fish – Spicy Wasabi Cream
Pickled Herring with Pickled Vegetables

Soups

Roasted Butternut Squash Soup with Pesto
Seafood Chowder
Assorted Bread Loaf & Rolls / Croutons / Raisins / Roasted Almond Slice

Live Station 1

Whole Jack Fish – Creamy Wasabi, Garlic Coulis
Chicken Shawarma – Garlic Cream / Tahini Cream
Roast Beef Silvers – Fusion Herb Makhani Sauce

Live Station 2

Chicken Satay – Peanut Butter Sauce
Pasta Station – Chicken Bolognese / Creamy Cheese Sauce / Tomato Sauce
Baked Crab / Kathi Kebab - Tamarind Sauce
Shami Kebab – Raita

Vegetarian Grilled

Corn on the Cob /Baked Potatoes
Grilled Pineapple / Vegetable Skewers
Cheese Kurkure – Mint Sauce

Main Dishes

Slow Cooked Creamy Beetroot Risotto
Green Handkerchief (Hand Cut Spinach Pasta)
Yakisoba – (Mixed Seafood Noodles)
Oven Roasted Spiced Leg of Lamb Roll – Sumac Onion Gravy
Duck Galantine Stuffed with Marmalade & Onion Confit, Giblet Reduction
Braised Beef Topside – Butter Herb Crust
Oven Roasted Salmon with Citrus, Garlic Cream Sauce
Chicken in a Creamy Parmesan and Sundried Tomato Sauce
Spicy Butter Glazed Roasted Potato with Capsicum Salsa
Brussels Sprout with Roasted Butterscotch & Cauliflower, Broccoli

Desserts

New Year Pudding / Happy New Year Cake
Fine things On Mirror / Vanilla Yule Log
Mocha Carousel / Chocolate Trifle
Lemon Berry Blast / Pineapple & Passion Freezer
Swiss Meringue Tower / Chocolate Amaretto Marquise
Bailey's Brownie / Black Bottom Cheesecake
Lemon Chiffon Pouches / Tosca Butterscotch Slice
Baked Pear Caramel Cheesecake / Strawberry Mountain
Cheesecake Streusel / Creole Meringue Strawberry
Italian Trifle / Assorted Macaroon Tower
Swiss Chocolate Cheesecake / Apple Pie Cigar / Fresh Cut Fruits



RAMADA
BY WYNDHAM
COLOMBO

