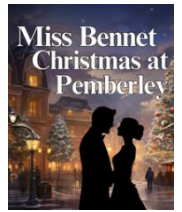


CLASSIC BUFFET MENU



SALADS

Miss Bennet's Festive Apple & Cranberry Salad

Romaine, spinach, diced Granny Smith apples, dried cranberries, crumbled feta cheese, candied pecans.
Tossed with a Maple Dijon vinaigrette. (GF,V)

Playbills' Chef Salad

Greens, roast chicken, ham, boiled egg, red onion, cherry tomato, cucumber. Served with a Blue Cheese Ranch Dressing.

Warm Winter Salad

Quinoa, shredded kale, roasted yams & beets, spiced & roasted sunflower seeds, fresh basil. Hollyhock Dressing. (GF,DF,V,VEGAN)

Classic Coleslaw

Shredded cabbage, grated carrots, green onion. Dressed with a Creamy Coleslaw Dressing. (GF,V)

Artisan Green Salad

Fresh local greens served with your choice of house-made dressings. Including house-made Lemon Poppyseed Vinaigrette (GF,DF,V,VEGAN), and house-made Blue Cheese Ranch Dressing (GF,V).

Salad Bar Feature

Christmas Classic Cheese Ball: Cream cheese, sour cream, matured English cheddar cheese, crispy bacon lardons, green onion, red & green bell peppers. Served with fresh vegetable crudité, and an *assortment of crackers* & tortilla chips. (*Can be GF without crackers*)

Soup du Jour - Please ask your server about our daily soup creation. Served with fresh, house baked bread.

ENTREES

Traditional Roasted Turkey with House-made Rosemary & Sage Gravy, and Apple Cranberry Stuffing
Garlic Confit & Buttermilk Mashed Potatoes (GF,V)

Playbills Famous Brussel Sprout Casserole – Crispy bacon lardons, bechamel sauce, mozzarella & parmesan cheese and topped with parmesan breadcrumbs.

Seasonal Vegetable Medley (GF,V)

British Bangers with Festive Sauteed Mixed Sweet Peppers & Caramelized Onion (DF)

Basa Fillets with Orange & Pomegranate Sauce (GF,DF)

Vegan "Cottage Pie" - Roasted seasonal vegetable filling topped with a Yam & Leek Mash.
(GF,DF,V,VEGAN)

Classic Buffet Feature Carve

Maple Syrup Glazed & Smoked Local Hertel's Ham. Served with your choice of Dijon mustard, and/or House-made apple sauce. (GF,DF)

DESSERTS

Playbills' Famous Sticky Toffee Pudding

Served warm and with fresh Chantilly Cream

Black Forest Cake

House chocolate cake base, kirsch ganache, macerated cherry filling, Chantilly cream, Barry Callebaut Belgian chocolate shavings.

Assortment of squares

Lemon Meringue Pie

English Trifle

Profiteroles

House-made Pecan Pie & our Daily Selection of Homemade Cheesecakes. (Please notify your server if you require a gluten-free or vegan dessert)

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY

(Gluten Free & Vegan desserts can be provided with prior notice or by notifying your server of your allergies and/or dietary restrictions)