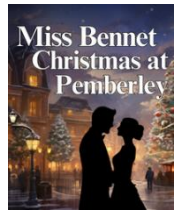


# PRIME BUFFET MENU



## 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.

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## ENTREES

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

**Potato Dauphinoise** with Gruyere (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)

**Wild Sockeye Salmon** with Orange & Pomegranate Sauce (GF,DF)

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

**Prime Buffet Feature Carve**

Dijon & Herb Crusted Prime Rib Roast with Miniature Yorkshire Puddings. Roasted until medium-rare and served with horseradish, Dijon mustard & House Jus.

**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.

**Barry Callebaut Belgian Chocolate Fountain**

Served with fresh strawberries, pineapple, lady-finger cookies, and marshmallows.

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)