

CHRISTMAS MARKET

BUFFET

£38 per person | £16 children (2 - 12 years)

SOUP

Spiced parsnip soup (V)

Croutons (V,S,W), pumpkin seeds (V), crispy onions (V,W), breadsticks (V,G)

Artisan bread selection (V,W,B,S,Se)

FESTIVE SALAD SELECTION

Spinach and rocket with roasted figs and clementine dressing (V,SD)

Roasted beetroot, walnut, goat's cheese and pomegranate (V,D,SD,Wn)

Maple marinated festive slaw with cabbage, red onion, carrots and toasted pinenuts (V,SD)

Roasted sweet potato, curried raisins, orzo and feta with yoghurt dressing (V,D,W,SD)

Mixed leaves (V)

Herb vinaigrette (V,SD), honey and mustard dressing (V,Mu), raspberry and sherry vinegar dressing (V), homemade Welsh yoghurt ranch dressing (V,D), balsamic vinegar (V), extra virgin olive oil (V)

DELI SELECTION

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), cocktail gherkins (V,Mu,SD), olives (V), croutons (V,Mu), pickled onions (V,SD), tomato (V), pumpkin seeds (V), red onion (V), capers (V,SD), crispy onion (V,W), hard boiled eggs (V,E)

APPETISERS

Gala pie with caramelised spiced pear chutney (W,D,E,Mu)

Falafel with tzatziki dressing (V,D,Se,C)

Smoked salmon with capers, lemon and watercress (F,Mu,SD)

Red onion and goat's cheese tart with pesto cream cheese (V,W,D,E)

Milano and Napoli salami, Serrano ham and peppered pastrami with assorted condiments (SD)

Chicken liver parfait, red onion marmalade, toasted brioche (D,E,SD,W)

FROM THE CARVERY

Marinated roasted turkey

Slow roasted beef

Sage and onion pork sausage wrapped in bacon, apricot pork stuffing, turkey gravy (SD), cranberry sauce (V,SD), apple sauce (V)

HOT BUFFET

Braised beef brisket with pearl onions and chestnuts (SD)

Steamed salmon with lentils and spinach (F,D,C,SD)

Thai steamed mussels cooked with Thai green curry, coconut milk and coriander (M)

Chicken and tarragon hot pot with puff pastry (W,D)

Potato gnocchi with ricotta, peas and mint (V,W,D)

Chestnut roast with Madeira gravy (V,S,SD)

∇ Plant-based meatball marinara with purple potato gnocchi and spring onion (V,G,S)

SIDES

Thyme roasted potatoes (V)

Cauliflower cheese (V,D,W)

Steamed kale, peas and broccoli (V)

Winter spiced red cabbage (V)

Yorkshire puddings (V,W,D,E)

Maple glazed carrots and parsnips (V)

Brussels sprouts (V)

TASTE OF ASIA

Curry of the day – allergens displayed on the buffet

Aloo gobi - cauliflower and potato with Indian spices (V,Mu)

Traditional dal (V)

Aromatic steamed rice with chickpeas and cumin seeds (V)

Tamarind glazed chicken wings

Poppadoms (V), naan bread (V,W), mango chutney (V), mint raita (V,D)

DESSERT BUFFET

Selection of hand-made pastries, tarts and cakes
allergens displayed on the buffet

Fresh fruit salad (V)

Hot Dessert

Traditional Christmas pudding (V,Mu,SD)

Custard (V,E,D)

Soft Whipped Vanilla Ice Cream (V,D)

Topped with:

Honeycomb (V), chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,E), desiccated coconut, chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)