



CELTIC MANOR
RESORT

Caernarfon Ballroom

Christmas Day Buffet Lunch



AT YOUR TABLE

Festive parsnip soup with cranberry crumb (V,W)
Bread rolls 🍷 (V,W,B,SE) and Welsh butter (V,D)

SALADS

Plant-based red and white coleslaw 🍷 (V)
Bombay potato salad with apricots and pickled red onions (V,SD)
Basil and cherry tomato orzo with buffalo mozzarella (V,W,SD,D)
Greek tomato salad with barrel aged feta cheese (V,SD,D)
Rocket and aged balsamic, Gran Levante cheese (V,D,SD)
Roasted sweet potato, quinoa, kale,
mint and pomegranate dressing (V,SD)
Mixed salad leaves (V) ranch dressing (V,E,SD,D,MU),
house lemon vinaigrette (V,MU,SD)

CHRISTMAS COLD CUTS, TERRINES & PATÉS

Honey glazed gammon with piccalilli (SD,MU)
Peppered pastrami with horseradish mayonnaise (V,D,E,MU)
Roasted turkey breast with cranberry relish (V)
Italian cold meat platter (SD)
Marinated olives (V), sundried tomatoes (V), pickled onions and
cornichons (V,SD)
Chicken liver terrine (D) and gala pie (W,E,D,SD)
Duck and orange paté (D)
Welsh tomato chutney (V), toasted sourdough slices (V,W)

SEAFOOD

Severn and Wye Smoked salmon (F)
Peppered smoked mackerel (F)
Whole poached salmon (F,D) with cream cheese,
lemons and capers (V,SD)
Green lip mussels (M,SD) marinated with ginger
and lime dressing
Poached prawns (Cr) with Marie rose sauce (V,SD)
Crème fraiche and spring onion crab on toasted brioche
(Cr,D,W,E,SD)

FROM THE CARVERY

Traditional roast turkey breast (SD)
Roast beef striploin
Slow roasted pork (SD)
Homemade Yorkshire puddings (V,W,D,E)

HOT BUFFET

Cranberry pork sausage wrapped in bacon (SD)
Sage and onion pork stuffing (SD)
Roasted rosemary potatoes (V)
Maple glazed carrots and parsnips (V)
Spice red cabbage (V,SD)
Cauliflower cheese with welsh cheddar (V,W,D)
Glazed sprouts (V)
Truffle potato dauphinoise (V,D)
Plant-based leek, pea and potato crumble 🍷 (V,W,SD,S)
Plant-based chestnut roast 🍷 (V,S)

DESSERTS

Chocolate choux buns (V,D,E,W,S)
Cherry bouche de Noel (V,D,W,E,S)
Mini lemon meringue tarts (V,W,E,D,SD)
Clementine and ginger trifle (V,D,E,W,SD)
Gingerbread streusel cupcakes (V,D,W,E)
Christmas pudding with brandy sauce (V,D,E,W,SD)
Almond and glace cherry Florentine (V,D,W,E,A,SD)
Plant-based chocolate cupcakes 🍷 (V,S)
Plant-based vanilla sponge fingers 🍷 (V,S)
Traditional Italian panettone (V,W,D,E)
Traditional Austrian stollen (V,D,W,A,H)
Victoria sponge (V,W,E,D,SD)
Funfetti cake (V,W,E,D,SD,S)
Salted caramel ganache cake (V,W,D,E,SD,S)
Fudge chocolate cake (V,E)
Exotic fruit salad with candied ginger and orange (V)

CHOCOLATE FOUNTAIN (V,D,S)

Strawberries, pineapple and melon chunks (V), jumbo
marshmallows, caramel sponge (V,W,E), sprinkles (V),
fudge pieces (V,D), crushed meringue (V,D,E)

WELSH CHEESE BOARD (V,C,R,W,B,D,SD)

Savoury biscuits, dried fruits, chutney, celery and grapes
Freshly Brewed Coffee or Tea
Mince pies (V,W)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide **Lifestyle:** 🍷 Plant-based, (V) Vegetarian