



# Christmas Day Buffet Lunch

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## SOUP

Roasted chestnut and parsnip velouté, toasted pumpkin seeds (V)

## SALADS

Potato salad with chives and sour cream (V,D)

Caesar salad with smoked chicken (D,E,W,S)

Chicory, radish, fennel, clementine and dill (V,D)

Marinated Greek salad with feta cheese and kalamata olives (V,D)

Roasted beetroot, cherry tomatoes, rocket and pesto dressing (V,SD)

Moroccan spiced rice with red onion, apricots, sultanas, peppers, onion and mixed herbs (V,SD)

Assorted leaves (V) herb vinaigrette (V,SD), honey and mustard dressing (V,MU), raspberry and sherry vinegar dressing (V,SD), homemade ranch dressing (V,D,E), balsamic vinegar (V), extra virgin olive oil (V)

## DELI SELECTION

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

## APPETISERS

Honey roasted hand carved ham

Whole poached dressed salmon (F,D)

Beetroot falafel with tzatziki dressing (V,D,SE,W)

Smoked peppered mackerel with fennel and dill salad (F)

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

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

Duck and orange liver parfait with red onion marmalade and toasted brioche (D,E,SD,W,S)

Salmon gravlax and smoked salmon with capers, lemon and watercress (F,MU,SD)

Anti Pasti – Milano and Napoli salami, Serrano ham, peppered pastrami, assorted condiments and pickles (SD,S)

## FROM THE CARVERY

Roasted sirloin of beef with Yorkshire pudding and traditional gravy (W,E,D)

Traditional roast turkey with cranberry pork sausage wrapped in bacon, sage and onion pork stuffing, jus (SD)

## ICE SCULPTURE

Filled with succulent king prawns, crab claws, green lip mussels and condiments (M,CR,F,SD)

## HOT BUFFET

Chestnut roast with plant-based gravy (V,SD)

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

Braised lamb shoulder with minted crushed peas (SD)

Steamed salmon with baby spinach, crayfish tails and lobster bisque (CR,F,D,C,SD)

Grilled sea bass with charred baby gem lettuce, garden peas, pancetta and white wine sauce (F,D,SD)

Chicken stuffed with wild mushroom and truffle, served with creamed leeks (D,SD)

## VEGETABLE ACCOMPANIMENTS

Roasted carrots (V)

Cauliflower cheese (V,D,W)

Maple glazed parsnips (V)

Thyme roasted potatoes (V)

Steamed kale, peas and broccoli (V)

Green beans with roasted shallots (V)

Brussels sprouts with chestnut and bacon (D)

Steamed new potatoes with minted butter (V,D)

Rosemary roasted butternut squash and sweet potato (V)

## DESSERTS

Mulled wine trifle (V,W,D,E,SD)

Chocolate bouche de Noel (V,S,D,W,E)

Salted caramel ganache cake (V,W,D,E)

Spiced gingerbread torte (V,D,W,E,S,SD)

Mini lemon meringue pies (V,W,E,D,SD)

Cranberry and cinnamon cupcakes (V,D,W,E,SD)

Traditional Christmas pudding with brandy sauce (V,D,SD,W,E)

Seasonal exotic fruit platter (V)

Funfetti cake (V,W,E,D,SD,S)

Victoria sponge (V,W,E,D,SD)

Chocolate fudge cake (V,W,E,D,SD,S)

Salted caramel ganache cake (V,W,D,E)

Traditional Italian panettone (V,W,D,E)

Traditional Austrian stollen (V,D,A,W,E,H)

## CHOCOLATE FOUNTAIN (V,D,S)

With seasonal fruits, marshmallows (V,E), sponge (V,W,D,E) and sprinkles (V,D,S)

## SOFT WHIPPED VANILLA ICE CREAM (V,D)

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

## OLIVE TREE CHEESE BOARD (V,D,E,W,SD)

Selection of Welsh cheeses, served with grapes, chutney and cheese biscuits

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