

FESTIVE BUFFET MENU

SOUP

Roasted Celeriac Soup **C D**

Assorted Bread Rolls with Butter **D E G**

COLD SALAD BAR

Caprese Salad with Pesto **D N**

Tossed Green and Quinoa Salad **M S**

Smoked Chicken and Pineapple Salad **E M**

Roasted Butternut and Feta Salad **D M**

Cold Meat Platters **G S**

MAIN COURSE

Roast Turkey **D G S**

Stuffing, pigs in blankets and cranberry gravy

Herb-Crusted Roasted Lamb **D S**

Port wine jus

Teriyaki Salmon **F G SE SO**

Served on a bed of stir-fried pak choi

Spinach and Ricotta Tortellini **D G**

Sun-dried tomato sauce

Green Pea and Asparagus Risotto **D S**

Parmigiano and olive oil

Panaché of Seasonal Root Vegetables

Fresh herbs

Oven-Baked Rosemary Potatoes **D**

Sea salt

DESSERT

Traditional Christmas Pudding
with Brandy Sauce **D G N S**

Chocolate and Baileys Cheesecake **D E G**

Raspberry and Coconut Swiss Roll **D E G N**

Bakewell Tart with Hazelnut and
Nutmeg Chiboust **D G N**

Selection of Cheeses and Crackers **D G**

Seasonal Fruit Salad

Mince Pie **D E G N**

C – Celery | **CR** – Crustaceans | **D** – Dairy | **E** – Eggs | **F** – Fish | **G** – Gluten | **L** – Lupin | **M** – Mustard
MO – Molluscs | **N** – Nuts | **S** – Sulphites | **SE** – Sesame | **SO** – Soya

Please inform one of our associates if you are allergic to any ingredients.