CHRISTMAS DAY LUNCH

SOUP

Leek, potato and watercress soup (C,D,S,G)

SALAD SELECTION

Christmas superfood salad (V,N)

Fried polenta panzanella (V,Mu,SD,E,D,G)
Heretage beetroot and shaved fennel salad (V)

Tomato and mozzarella salad with pesto dressing (V,D,E)

Atrisan pasta, asparagus and marinated cherry tomato salad (V,E,D)

Greek salad (V,D)

Assorted bread rolls (D,G)

APPETISERS

Chicken and red pepper terrine with plum chutney (G,E,D)

Smoked salmon with capers, watercress and horseradish (Mu,E,D,F)

Atlantic prawn cocktail in a classic Marie Rose sauce with shredded Cos lettuce (E,S,Cr,G)

Selection of sliced cold meats (D)

Marinated halloumi with toasted pine nuts and tomato couscous (V,D,N,G)

HOT BUFFET

Traditional roast turkey (SD,D)

Roasted sirloin of beef (SD)

Roasted loin of pork (SD)

Nut roast with red wine sauce and roasted root vegetables (V,C,E,D,N,G)

Baked sea bass fillet with prawn mash and white wine butter Sauce (D,Cr,F,G)

ACCOMPANIMENTS

Chorizo and pork stuffing (SD)

Sage and onion pigs in blankets (SD)

Vegetable selection (V)

Roasted chestnuts and Brussels sprouts (V,N)

Roasted goose fat potatoes

Cauliflower cheese (V,D,S,G)

Glazed carrots (V)

Honey glazed parsnips (V)

Broccoli florets (V)

Yorkshire pudding (V,E,D,G)

Red wine jus (SD)

CHILDRENS BUFFET

Breaded chicken goujons (G,D,E,Mu)

Breaded cod goujons (G,D,E,F)

Beef burger(G,S,SD)

Pizza (G,D)

DESSERT BUFFET

Madagascan vanilla panna cotta with fresh raspberries (D)

Salted caramel and chcolate tart (E,D,S,G)

Tart au citron (E,D,G,V)

Profiteroles with chocolate sauce (E,D,G,S,V)

American maple and pecan pie (E,D,N,G,V)

Traditional Christmas pudding with brandy sauce (SD,E,D,N,G)

Freshly Brewed Coffee and Tea (D)

COLDRA COURT HOTEL
BY CELTIC MANOR