



A CELTIC COLLECTION
CHRISTMAS STORY

DISCO THROUGH THE DECADES

Buffet Dinner Menu

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.

(Ve) Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

Buffet Dinner Menu

Soup

Spiced roasted butternut squash (V)
 With herb croutons (V,G,S), mixed seeds (V)
 and crispy onions (V,G)

Salad Selection

Baby potatoes with chives, herbs and mustard dressing (V,G,Mu)
 Rocket with lemon, Gran Levante and balsamic glaze (V,SD,D)
 Pasta with sour cream, spring onions, bacon, sweetcorn and chives (D,G,E)
 Sliced fennel, orange, dill and almond (V,N)
 Mixed leaves (V)

Deli Selection

Pickled cabbage (V,SD), cucumber (V), pickled diced beetroot (V,SD), gherkins (V,Mu,SD), olives (V), pickled onions (V,SD), tomato (V), mixed seeds (V), capers (V,SD)
 French dressing (V,SD,Mu,E), Marie Rose sauce (V,SD,E), garlic yoghurt dressing (V,D,E)

Appetisers

Potato frittata with cranberries and Welsh goat's cheese (V,D,E)
 Smoked salmon with avocado dip and watercress (F,D,Mu,SD)
 Duck terrine, Welsh tomato chutney, orange and chicory (D,E,SD)
 Roasted red pepper and feta tart with olive and garlic tapenade (V,G,E,D)
 Pork sausage roll with apple chutney (G,D,E,SD)
 Anti Pasti - Milano and Napoli salami, Parma ham, peppered pastrami with assorted condiments and pickles, garlic ciabatta (SD,Mu,G,)
 Garlic and parsley marinated mussels (M,SD)
 Peppered mackerel with fennel and dill (F,SD)

From the Carvery

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

Hot Buffet

Slow cooked pork belly with braised red cabbage, Cognac and pink peppercorn sauce (SD,Mu)
 Chicken supreme with creamed leeks and wild mushroom sauce (D,SD)
 Slow roasted brisket, Colcannon mash and shallot jus (D,SD)
 Steamed salmon with spinach, asparagus and mussel sauce (M,F,D,SD)
 Oven baked cod with braised curried lentils (F)
 Traditional nut roast with herb vegan gravy (V,N,S)
 Festive filo parcel with mushrooms, chestnuts and spinach, red pepper sauce (V,G,N)

Vegetable Accompaniments

Brussels sprouts (V)
 Roasted parsnips (V)
 Buttered baby carrots (V,D)
 Roast potatoes with rosemary and garlic (V)
 Cauliflower and mature Cheddar cheese (V,D,G)
 Steamed panache of green vegetables (V)
 New potatoes with parsley butter (V,D)

Desserts

Traditional Christmas pudding with rum sauce (V,D,SD,G,E)
 Chocolate Bouche de Noël (V,S,D,G,E)
 Spiced gingerbread torte (V,D,G,E,S,SD)
 Mulled wine trifle (V,G,D,E,SD)
 Traditional Austrian stollen (V,D,N,G)
 Funfetti cake (V,G,E,D,S)
 Salted caramel ganache cake (V,G,D,E)
 Cranberry and cinnamon cupcakes (V,D,G,E,SD)
 Seasonal fruit platter (V)
 Soft Whipped Vanilla Ice Cream (V,D)
 Topped with:
 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,G,C)
 Caerphilly Cheddar, Per Las blue, Red Devil and Brie, with grapes, celery, chutney and cheese biscuits