

CHRISTMAS MARKET

BUFFET

SOUP

Spiced parsnip soup (V)
Croutons (V,S,G), pumpkin seeds (V), crispy onions (V,G), breadsticks (V,G)
Artisan bread selection (V,G,S,Se)

FESTIVE SALADS

Spinach and rocket with roasted figs and clementine dressing (V,SD)
Roasted beetroot, walnut, goat's cheese and pomegranate (V,D,SD,N)
Maple marinated festive slaw with cabbage, red onion, carrots and toasted pine nuts (V,SD)
Roasted sweet potato, curried raisins, orzo and feta cheese with a yoghurt dressing (V,D,SD)
Mixed salad leaves (V)
Herb vinaigrette (V,SD), honey and mustard dressing (V,Mu), raspberry and sherry vinegar dressing (V), homemade Welsh yoghurt ranch dressing (V,D), balsamic vinegar (V), extra virgin olive oil (V)

DELI SELECTION

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), cocktail gherkins (V,Mu,SD), olives (V), croutons (V,G), pickled onions (V,SD), tomato (V), pumpkin seeds (V), red onion (V), capers (V,SD), crispy onion (V,G), hard boiled eggs (V,E)

HORS D'OEUVRES

Gala pie with caramelised spiced pear chutney (G,D,E,Mu)
Cranberry falafel with tzatziki dressing (V,D,Se)
Smoked salmon with capers, lemon and watercress (F,Mu,SD)
Red onion and goat's cheese tart with pesto cream cheese (V,G,D,E)
Charcuterie - Milano and Napoli salami, Serrano ham, peppered pastrami, assorted condiments (SD)
Chicken liver parfait, red onion marmalade, toasted brioche (D,E,SD,G)

FROM THE CARVERY

Marinated roasted turkey and slow roasted pork
Sage and onion and pork stuffing, cranberry pork sausage wrapped in bacon
Turkey gravy (SD), cranberry sauce (V,SD), apple sauce (V)

HOT BUFFET

Braised beef brisket with pearl onions and chestnuts (SD)
Steamed salmon with lentils and spinach (F,D,C,SD)
Grilled sea bass with baby gem lettuce, garden peas and pancetta, white wine sauce (F,D,SD)
Chicken and tarragon hot pot, puff pastry (G,D,E)
Potato gnocchi with ricotta, peas and mint (V,G,D)
Persian squash and pistachio roast with Madeira gravy (V,N,G,SD)

VEGETABLE ACCOMPANIMENTS

Thyme roasted potatoes (V)
Cauliflower cheese (V,D,G)
Steamed kale, peas and broccoli (V)
Apple and red cabbage (V)
Yorkshire puddings (V,G,D,E)
Maple glazed carrots and parsnips (V)
Brussels sprouts with chestnuts and bacon (D)

DESSERT BUFFET

Hand-made pastries, tarts and cakes
A daily selection from our pastry shop
(allergens are displayed on our buffet)
Fresh fruit salad (V)
Hot Dessert
Traditional Christmas pudding (V,G,SD)
Custard (V,E,D)
Soft Whipped Vanilla Ice Cream (V,D)
Topped with:
Honeycomb (V), chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,E), desiccated coconut, chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)
Olive Tree Cheese Board (V,D,E,G,C,Mu,SD)
Selection of Welsh cheeses served with grapes, celery, chutney and cheese biscuits

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