

PARADE

TIS THE
SEASON
TO...

FESTIVE
THROWBACK
The Olive Tree

BUFFET
MENU



CELTIC MANOR
RESORT

Soup

Spiced roasted parsnip and squash soup (V)
Herb croutons (V,W,S), mixed seeds (V), crispy onions (V,W)

Salad Selection

Pasta Murciana - fusilli pasta with black olives, fresh parsley, chopped tomatoes, roasted red peppers, basil and sherry vinegar dressing (V,W,SD)
Traditional Greek salad - diced tomato, cucumber, sliced red onion, black olives, oregano, feta and olive oil (V,D,SD)
Chunky British new potato salad - red onion, spring onion, parsley, plant-based mayonnaise dressing (V,SD)
Roasted British chicken and quinoa superfood salad - garden peas, sliced radish, pomegranate, lemon and lime zest, black and white quinoa, mixed peppers, diced pineapple (SD)
Celtic coleslaw - white cabbage, grated carrot, sliced leek and mayonnaise (V)
Mixed salad 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), tomato (V), pumpkin seeds (V), red onion (V), capers (V,SD), crispy onion (V,W), hard boiled eggs (V,E)

Appetisers

Potato frittata
with cranberries and Welsh goat's cheese (V,D,E)
Smoked salmon mousse blini (W,F,D,E)
Duck terrine
with Welsh tomato chutney, orange and chicory (D,E,SD)
Red onion and goat's cheese tart
with pesto cream cheese (V,W,D,E)
Pork pie with apple chutney (W,D,E,SD)
Anti Pasti - Milano and Napoli salami, Serrano ham, peppered pastrami with assorted condiments and pickles (SD,MU)
Garlic and parsley marinated mussels (M,SD)
Roasted Mediterranean vegetables
with clementine dressing (V,SD,MU)

From The Carvery

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

Hot Buffet

Slow cooked pork belly
with braised red cabbage, Cognac and pink peppercorn sauce (SD,MU)
Roasted chicken
with wild mushroom sauce (D,SD)
Slow roasted beef brisket
with colcannon mash and shallot jus (D,SD)
Steamed salmon
with spinach, asparagus and mussel sauce (F,M,D,SD)
Oven baked cod
with braised curried lentils (F)
Traditional chestnut roast
with herb vegetarian gravy (V,S)
Festive filo parcel
with mushrooms, chestnuts and spinach, red pepper sauce (V,W)

Vegetable Accompaniments

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

Desserts

Traditional Christmas pudding with rum sauce (V,D,SD,W,E)
Chocolate Bouche de Noel (V,S,D,W,E)
Spiced gingerbread torte (V,D,W,E,S,SD)
Mulled wine trifle (V,W,D,E,SD)
Traditional Austrian stollen (V,D,N,W)
Funfetti cake (V,W,E,D,S)
Salted caramel ganache cake (V,W,D,E)
Cranberry and cinnamon cupcakes (V,D,W,E,SD)
Seasonal fruit platter (V)

Olive Tree Cheese Board

Selection of Welsh cheeses with grapes, celery, chutney and cheese biscuits (V,D,W,C,SD)

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