



CELTIC MANOR
RESORT

Caernarfon Ballroom

Christmas Day Buffet Lunch

AT YOUR TABLE

Festive parsnip soup with cranberry crumb (V,W)
Bread rolls (V,W,B,SE) and Welsh butter (V,D)

SALADS

Plant-based red and white coleslaw (V)
Bombay potato salad with apricots and pickled red onions (V,SD)
Basil and cherry tomato orzo with buffalo mozzarella (V,W,SD,D)
Greek tomato salad with barrel-aged feta (V,SD,D)
Rocket with aged balsamic gel and Gran Levante cheese (V,D,SD)
Roasted sweet potato, quinoa, kale and mint
with pomegranate dressing (V,SD)
Mixed salad leaves (V)
Ranch dressing (V,E,SD,D,MU), house lemon vinaigrette (V,MU,SD)

CHRISTMAS COLD CUTS, TERRINES & PATÉS

Honey-glazed gammon with piccalilli sauce (SD,MU)
Italian cold meat platter (SD), peppered pastrami
Roasted turkey breast with cranberry relish (V)
Marinated olives (V), sundried tomatoes (V), pickled onions
and cornichons (V,SD)
Horseradish mayonnaise (V,D,E,MU)
Chicken liver terrine (D) and gala pie (W,E,D,SD)
Duck and orange paté (D)
Welsh tomato chutney (V), toasted sourdough slices (V,W)

SEAFOOD

Severn & Wye smoked salmon (F)
Peppered smoked mackerel (F)
Whole poached salmon (F,D) with cream cheese,
lemons and capers
Green-lip mussels with ginger and lime dressing (M,SD)
Poached prawns (CR) with Marie Rose sauce (V,SD)
Crab crème fraiche and spring onion rillettes on toasted brioche
(CR,D,W,E,SD)

FROM THE CARVERY

Traditional roast turkey breast (SD)
Roast beef striploin
Slow roasted pork (SD)
Homemade Yorkshire puddings (V,W,D,E)

HOT BUFFET

Thyme and sage pork sausages wrapped in bacon (SD)
Apricot pork stuffing (SD)
Roasted rosemary potatoes (V)
Maple glazed carrots and parsnips (V)
Spiced red cabbage (V,SD)
Cauliflower cheese with Welsh cheddar (V,W,D)
Glazed sprouts (V)
Truffle potato dauphinoise (V,D)
Plant-based leek, pea and potato crumble (V,W,SD,S)
Plant-based chestnut roast (V,S)

GRAVY & SAUCES

Roasted onion meat gravy (SD), plant-based gravy (V)
horseradish sauce (V,SD,MU,D,E), apple sauce (V), Dijon
mustard (V,MU), mint sauce (V,SD), cranberry relish (V,SD)

DESSERTS

Christmas pudding with brandy sauce (V,D,E,W,SD)
Cherry bouche de Noël (V,D,W,E,S)
Mini lemon meringue tarts (V,W,E,D,SD)
Clementine and ginger trifle (V,D,E,W,SD)
Gingerbread streusel cupcakes (V,D,W,E)
Chocolate choux buns (V,D,E,W,S)
Almond and glacé cherry Florentine (V,D,W,E,A,SD)
Victoria sponge (V,W,E,D,SD)
Funfetti cake (V,W,E,D,SD,S)
Salted caramel ganache cake (V,W,D,E,SD,S)
Chocolate fudge cake (V,E)
Traditional Italian panettone (V,W,D,E)
Traditional Austrian stollen (V,D,W,A,H)
Plant-based chocolate cupcake (V,S)
Plant-based vanilla sponge finger (V,S)
Exotic fruit salad with candied ginger and orange (V)

CHOCOLATE FOUNTAIN (V,D,S)

Strawberries, pineapple, melon, jumbo marshmallows, caramel
sponge (V,W,E), sprinkles (V), fudge pieces (V,D), crushed
meringue (V,D,E)

WELSH CHEESEBOARD (V,C,R,W,B,D,SD)

Savoury biscuits, dried fruits, chutney, celery and grapes

FRESHLY BREWED COFFEE & TEA

Mince pies (V,W)

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:** (V) Plant-based, (V) Vegetarian