



Christmas Day Buffet Lunch



SOUP

Maple parsnip and chestnut velouté (V)

Herb croutons (V,W,S), mixed seeds (V), crispy onions (V,W)

SALADS

Fusilli pasta with pesto and sundried tomatoes (V,W,D,SD)

Potato salad with chives and sour cream (V,D)

Caesar salad with smoked chicken and garlic sourdough croutons (D,E,W,S)

Chicory, radish, fennel, clementine and dill dressing (V,D)

Marinated Greek salad with feta and kalamata olives (V,D)

Roasted beetroot with cherry tomatoes and Welsh goat's cheese (V,D,SD)

Moroccan spiced quinoa and squash with red onion, apricot, sultanas, peppers, onion and mixed herbs (V,SD)

Assorted lettuce leaves (V)

Herb vinaigrette (V,SD), honey and mustard dressing (V,MU), homemade ranch dressing (V,D,E), 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,W,S), pickled onions (V,B,SD), tomatoes (V), pumpkin seeds (V), red onion (V), capers (V,SD), crispy onion (V,W), hard boiled eggs (V,E)

APPETISERS

Honey roasted hand carved ham

Whole poached dressed salmon (F,D)

Beetroot falafel with tzatziki dressing (V,D,SE,W)

Smoked peppered mackerel with fennel and dill salad (F)

Gala pie with caramelised spiced pear chutney (W,D,E,MU)

Red onion and goat's cheese palmier with pesto cream cheese (V,D,W,E)

Duck and orange liver parfait, red onion marmalade, toasted brioche (D,E,SD,W,S)

Salmon gravlax and smoked salmon with capers, lemon and watercress (F,MU,SD)

Milano and Napoli salami, Serrano ham, peppered pastrami, assorted condiments and pickles (SD,S)

ICE SCULPTURE

Filled with succulent king prawns, crab claws, green lip mussels and condiments (M,CR,F,SD)

FROM THE CARVERY

Roasted sirloin of beef with Yorkshire pudding and traditional gravy (W,E,D)

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

HOT BUFFET

Chestnut roast with plant-based gravy (V,SD)

Potato gnocchi with ricotta cheese, peas and mint (V,W,D)

Braised lamb shoulder with minted crushed peas (SD)

Steamed salmon, baby spinach, crayfish tails and lobster bisque (CR,F,D,C,SD)

Grilled sea bass, charred baby gem, garden peas, pancetta and white wine sauce (F,D,SD)

Chicken stuffed with wild mushroom and truffle served with creamed leeks (D,SD)

VEGETABLE SIDES

Thyme roasted potatoes (V)

Roasted carrots (V)

Cauliflower cheese (V,D,W)

Maple glazed parsnips (V)

Steamed kale, peas and broccoli (V)

Green beans with roasted shallots (V)

Brussel sprouts with chestnuts and bacon (D)

Steamed new potatoes with minted butter (V,D)

Rosemary roasted butternut squash and sweet potato (V)

DESSERTS

Mulled wine trifle (V,W,D,E,SD)

Chocolate bouche de Noël (V,S,D,W,E)

Salted caramel ganache cake (V,W,D,E)

Spiced gingerbread torte (V,D,W,E,S,SD)

Mini lemon meringue pies (V,W,E,D,SD)

Cranberry and cinnamon cupcakes (V,D,W,E,SD)

Seasonal exotic fruit platter (V)

Funfetti cake (V,W,E,D,SD,S)

Victoria sponge (V,W,E,D,SD)

Chocolate fudge cake (V,W,E,D,SD,S)

Salted caramel ganache cake (V,W,D,E)

Italian panettone (V,W,D,E)

Traditional Austrian stollen (V,D,A,W,E,H)

Traditional Christmas pudding with brandy sauce (V,D,SD,W,E)

CHOCOLATE FOUNTAIN

Seasonal fruits (V), marshmallows (V,E), sponge (V,W,D,E) and sprinkles (V,D,S)

SOFT SERVE WELSH DAIRY ICE CREAM

Cones (V,W,S), 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)

CHEESE BOARD (V,D,W,C,SD)

Selection of Welsh cheeses with grapes, celery, chutney and cheese biscuits

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