

Boxing Day

LUNCH

Soup

Caramelised butternut squash (V)

Artisan bread selection (V,G,S,Se)

Salads

Caesar salad (D,E,F,G)

Beef Thai noodle salad (S,G,Se,E)

BLT potato salad with smoked bacon, baby gem lettuce and cherry tomatoes (E,Mu)

Mixed butter beans, kidney beans and green beans with red onion, sweetcorn and herbs (V)

Italian pasta salad with olives, artichoke, sundried tomatoes and nut-free pesto dressing (V,SD,G)

Assorted lettuce 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,G,S), pickled onions (V,G,SD), tomato (V), pumpkin seeds (V), red onion (V), capers (V,SD), crispy onions (V,G), hard boiled eggs (V,E)

Appetisers

Whole dressed salmon (F,D)

Duck liver paté on toasted brioche (D,G,E)

Smoked ham hock terrine with piccalilli sauce (Mu)

Roasted salmon with Mediterranean herb quinoa salad (F,SD)

Mushroom and goat's cheese tart with truffle mayonnaise (V,D,G,E,SD)

Anti pasti - Milano and Napoli salami, Parma ham and peppered pastrami with assorted pickles (SD,Mu)

Greenland prawns and cream cheese on sourdough crisp with capers, lemon and watercress (F,D,G,SD)

From the Carvery

Roasted leg of Welsh lamb infused with garlic and rosemary, herb gravy (G,E,D,SD)

Slow roasted Welsh beef with beef jus (SD)

Yorkshire pudding (V,G,D,E), horseradish sauce (V,D,E,Mu)



A discretionary 10% service charge will be added to your bill.

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.

(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.

Hot Buffet

Thai green vegetable curry (V)

Grilled sea bass with samphire and white wine sauce (F,D,SD)

Potato gnocchi with tomato fondue, basil and olives (V,E,G,D)

Bacon wrapped turkey breast, pigs in blankets, apricot and pork stuffing

Bouillabaisse of mussels, crayfish, salmon, herbs and baby vegetables (Cr,F,M,C,SD)

Corn fed chicken stuffed with wild mushroom and chorizo, served with buttered kale (D,SD,E)

Slow roasted pork belly, creamed potato, smoked bacon, caramelised baby onions and gravy (SD,D)

Vegetable Accompaniments

Steamed rice (V)

Cauliflower cheese (V,D,G)

Thyme roasted potatoes (V)

Crushed carrot and swede (V)

Steamed kale, peas and green beans (V)

Sautéed sprouts, bacon and roasted baby onions

Steamed potatoes with parsley butter (V,D)

Desserts

Merlyn liqueur custard tarts (V,D,G,S,SD)

Cappuccino mousse cake (V,D,E,G,S)

Peach bellini chocolate pots (V,D,E,G,SD)

Chocolate and brandy truffle delice (V,D,S,G)

Traditional Austrian stollen and mince pies (V,D,N,G,E,SD)

Strawberry and champagne pots (V,D,SD)

Chocolate choux buns (V,G,E,D,S)

Victoria sponge cake (V,G,D,E,S)

Butterscotch and walnut cake (V,G,N,D,E)

Fresh fruit platter (V) with cream (V,D), coulis (V) and compote (V)

Hot Dessert

Traditional sticky toffee pudding (V,G,D,E,S,N)

Custard (V,E,D)

Chocolate Fountain (V,DS)

With strawberries, marshmallows (V,E), sponge (V,G,E) and sprinkles (V,D,S)

Soft Whipped Vanilla Ice Cream (V,D)

Cones (V,G,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)

Olive Tree Cheese Board (V,D,E,G,Mu,SD,S)

Welsh mild cheddar, Perl Las blue, Perl Wen white soft and Applewood smoked cheese, with grapes, chutney, cheese biscuits and breadsticks