

# Christmas Day

## LUNCH

### *Soup*

Roasted chestnut and parsnip velouté with toasted pumpkin seeds (V)

### *Salad Selection*

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

Caesar salad with smoked chicken (D,E,G)

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

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

Roasted beetroot with cherry tomatoes and rocket, pesto dressing (V,SD)

Moroccan spiced rice salad with red onion, apricots, sultanas, peppers, onion and mixed herbs (V,G,SD)

Mixed 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 Bar*

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 onion (V,G), 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,S)

Smoked peppered mackerel with fennel and dill salad (F)

Gala pie with caramelised spiced pear chutney (G,D,E,Mu)

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

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

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

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

### *Ice Sculpture*

Filled with succulent king prawns, crab claws, cockles and condiments (M,Cr,F,SD)

### *From the Carvery*

Roasted sirloin of beef

With Yorkshire pudding, traditional gravy (G,E,D)

Traditional roast turkey

Sage and onion pork sausage wrapped in bacon, apricot and pork stuffing, jus (SD)

### *Hot Buffet*

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

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

Braised Welsh 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 lettuce, garden peas, pancetta and white wine sauce (F,D,SD)

Corn fed chicken stuffed with wild mushrooms and truffle, served with creamed leeks (D,SD)

### *Vegetable Accompaniments*

Roasted carrots (V)

Cauliflower cheese (V,D,G)

Maple glazed parsnips (V)

Thyme roasted potatoes (V)

Steamed kale, peas and broccoli (V)

Green beans with roasted shallots (V)

Brussels 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,G,D,E,SD)

Chocolate Bouche de Noel (V,S,D,G,E)

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

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

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

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

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

Seasonal exotic fruit platter (V)

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

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

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

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

Traditional Italian panettone (V,G,D,E)

Traditional Austrian stollen (V,D,N,G,E)

Chocolate Fondue (V,D,S)

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

Soft Whipped Vanilla Ice Cream (V,D)

Served with: 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,SD)

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