

# CHRISTMAS LUNCH BUFFET





# Selection of Breads & Butter

Chef's Soup of the Day

Heirloom Tomato Salad with Soft Goat's Cheese

### **Greek Salad**

Olive, Feta Cheese, Balsamic Dressing

Rocket, Pear, Blue Cheese & Walnut

# Baby Cos Ceaser Salad

Boiled Egg, Anchovies, Parmesan, Croutons

#### Pasta Salad

Cherry Tomato, Mint, Shallot, Cucumber, Shallot, Honey Vinaigrette

#### Charcuterie Selection

Sliced Serrano Ham, Cold Meats. International Cheese, Dried Fruit and Nuts

# Mills Bay Marinated Mussels

Tiger Prawns with Cocktail Sauce

# **Cured Salmon Gravlax Style**

Served with Cocktail Sauce, Cognac Sauce, Yuzu Soy Vinaigrette, Shallot Mignonette, Lemons

#### Selection of Main

# **Carving Station**

Honey Bourbon Glaze Bordeaux Champagne Ham, Apple Sauce Herb Roasted Scotch, Peppercorn Jus, Bacon Crumb Roast Leg of Lamb, Rosemary & Garlic

## Pan Seared Fillet of Market Fish

With Butter Sauce

#### Roasted Chicken Breast

With Creamy Mushroom Sauce

#### Crispy Pork Belly

With Apple Relish

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## Selection of Main

Cauliflower

With Almonds and Burnt Butter

Sautéed Seasonal Vegetables
With Herb Butter

Roasted Potato
With Thyme and Rosemary

Seasonal Green
With Hollandaise Sauce

Roasted Root Vegetables
With Maple Glaze

# Selection of Dessert

Bread and Butter Pudding
With Cherry Compote and Crème Anglaise

Strawberry Santa Hat Tart
Selection of Logs
Assorted Trifles
Eton Mess
Christmas Cookie and Nougat Selection
Homemade Stollen
Christmas Macarons

#### **ALLERGEN & DIETARY NOTES**

Please inform your server of any allergies. Some items may be modified to suit dietary needs: However, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. We do not have a separate kitchen to prepare allergen-friendly items exclusively. All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in and separate pans/boards for preparing gluten free dishes. Despite these efforts and processes, we cannot 100% guarantee that our food will be completely allergen free and there is still a risk of potential cross contamination from ordering a gluten free menu item. Please consider this risk especially if you have a severe gluten sensitivity, such as coeliac disease.

