

Christmas Day

LUNCH

SEVERN SUITE

Soup

Celeriac soup (V,C)

Salad Selection

Caesar salad (D,E,F,G,SD)

Coleslaw (V,D,Mu,SD)

Marinated beetroot (SD,V)

Greek Salad (V,D,SD)

Assorted breads (V,G,S)

Appetisers

Chicken liver paté, chutney (D,G,Mu,SD)

Smoked salmon with capers, watercress and lemon mayonnaise (F,E,G,D,SD)

Prawn cocktail (Cr,E,D,Mu,C)

Selection of cured meats (SD,G,SD)

Tomato and mozzarella (V,G,D,N)

Main Courses

Roasted turkey breast

Roast beef sirloin

Roasted pork loin

Baked salmon fillet, dill cream sauce (F,D,Mu,SD)

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

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

Vegetable Selection

Brussels sprouts (V)

Roast potatoes (V)

Pork, sage and onion stuffing

Pigs in blankets

Cauliflower cheese (V,G,D,Mu)

Buttered carrots (V,D)

Roasted honey glazed parsnips (V)

Broccoli (V)

Yorkshire pudding (V,D,G,E)

Homemade gravy (SD)

Children's Buffet

All served with French fries and peas (V)

Chicken nuggets (G,E)

Fish fingers (G,F,E)

Beef burger (G,SD)

Pizza (G,D)

Desserts

New York baked cheesecake (V,D,E)

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

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

Cherry trifle (V,E,D,G)

Profiteroles (V,G,D,E,N)

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

Christmas pudding with whisky custard (V,G)

