



COLDRA COURT HOTEL
BY CELTIC MANOR

The Severn Suite

Christmas Day Buffet Lunch



SOUP

Carrot, Red Lentil and Cumin (V,SD)

SALADS

Caesar Salad (D,E,F,W,B,SD)

Coleslaw (V,D,MU,SD)

Fennel and Beetroot (V,SD)

Greek Salad with Feta Cheese (V,D,SD)

Assorted Breads (V,W,B,SE,S)

APPETISERS

Chicken Liver Paté with Chutney (D,SD)

Smoked Salmon with Watercress,
Capers and Lemon (F,SD)

Prawn Cocktail (CR,D,SD)

Cured Meats (SD)

Tomato and Mozzarella (V,D)

MAIN COURSES

Traditional Roast Turkey

Roast Beef Sirloin

Roast Pork Loin

Spiced Parsnip and Butternut Squash Pie
(V,W,S,D,E,MU,C)

Baked Salmon, Baby Spinach, Crayfish Tails
and Bisque (CR,F,D,C,SD)

ACCOMPANIMENTS

Thyme Roasted Potatoes

Pork Stuffing (SD)

Pigs in Blankets

Cauliflower Cheese (W,D,MU)

Buttered Carrots (V,D)

Roasted Maple Glazed Parsnips (V)

Brussels Sprouts (V)

Steamed Broccoli (V)

Yorkshire Pudding (V,D,W,E)

Traditional Gravy (SD)

CHILDREN'S BUFFET

Chicken Nuggets (W,D,E)

Fish Fingers (W,F,E)

Pizza (W,D)

French Fries (V)

DESSERTS

New York Baked Cheesecake
with Fruit Coulis (D,E)

Lemon Tart (W,S,D,E,SD)

Spiced Gingerbread Torte (V,D,W,E,S,SD)

Salted Caramel Ganache Cake (V,G,D,E)

Cherry Trifle (V,D,W,E)

Profiteroles (V,W,D,E)

Christmas Pudding (W) with Whisky Custard (V,D)

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:** 🌱 Plant-based, (V) Vegetarian