



COLDRA COURT HOTEL
BY CELTIC MANOR

The Severn Suite

Christmas Day Buffet Lunch



SOUP

Spiced Winter Squash Soup 🌿 (V)

SALADS

Caesar Salad with Sourdough Croutons (V,D,W,B,SD)

Potato Salad with Honey and Mustard (V,MU)

Fennel and Beetroot (V,SD)

Fusilli Pasta with Pesto and Sundried Tomatoes (V,W,D,SD)

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

APPETISERS

Chicken Liver Pâté with Chutney (D,SD)

Smoked Salmon with Capers and Lemon (F,SD)

Prawn Cocktail (CR,SD)

Cured Meat Selection (SD)

Tomatoes and Mozzarella (V,D)

MAIN COURSES

Traditional Roast Turkey

Roast Beef Sirloin

Roast Pork Loin

Chestnut Roast (V,S)

Baked Salmon with Wilted Spinach and Herb Butter Sauce
(F,D,E,SD)

ACCOMPANIMENTS

Thyme Roasted Potatoes

Pork Stuffing (SD)

Sage and Onion Pigs in Blankets (SD)

Cauliflower Cheese (W,D,MU)

Roasted Carrots (V,D)

Roasted Maple Glazed Parsnips (V)

Brussels Sprouts (V)

Steamed Broccoli (V)

Yorkshire Pudding (V,D,W,E)

Traditional Gravy

CHILDREN'S BUFFET

Chicken Nuggets (W,D)

Fish Fingers (W,F)

Pizza (W,D)

French Fries (V)

DESSERTS

Mini Lemon Meringue Pies (V,W,E,D,SD)

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

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

Profiteroles (V,W,D,E)

Traditional Christmas Pudding
with Brandy Sauce (V,D,SD,W,E)

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