THREE COURSE CHRISTMAS BUFFET LUNCH MENU 2025

STARTER

Roasted tomato and red pepper soup (GFI)(DFI) A
with crispy chickpea (GFI)(DFI), warm baked bread (VE)(DFI)(GFA) and croutons (VE)(DFI)

MAIN COURSE

Roasted Midlands turkey breast (GFI)(DFI) A
with thyme pan gravy

Grilled lemon hake (GFI) C
with thyme crushed potatoes, lemon and chive crème fraiche

Roasted marinated aubergine steak (VE)(GFI)(DFI) A
with mushrooms, baby spinach, pea pesto

SIDES

Thyme and garlic roasted new potatoes (VE)(GFI)(DFI) A

Maple roasted root vegetables (VE)(GFI)(DFI) A

Steamed British cabbage (VE)(GFI)(DFI) A

Sage and onion stuffing (VE)(DFI) A

Pigs in blankets (DFI) C

Guests can also enjoy our seasonal salad bar with a selection of salads, charcuterie board, and deli favourites. Jacket potatoes and toppings will also be available.

DESSERTS

Caramelised orange sponge (V) A
with vanilla cream

Christmas brownie (V) D
contains nuts with pistachio cream

Vegan chocolate tart (VE) D
made with Fairtrade chocolate with caramel and Chantilly cream

British cheese selection (V)(GFA) C
Christmas chutney, savoury biscuits and granny smith apples

Seasonal fruit tray (VE)(GFI) A

All desserts are served with warm cinnamon spiced vanilla custard and pouring cream.

Consider Your Carbon Impact this Christmas with our cloud ratings for each dish.
The good news is your festive favourites like Turkey and Christmas Pud' have the lowest impact!

A - VERY LOW	B - LOW	C - MEDIUM	D - HIGH	E - VERY HIGH
0-1.75 Kg C02e	1.75-3 Kg C02e	3-4.25 Kg C02e	4.25-5.5 Kg C02e	5.5+ Kg C02e

(V) Vegetarian **(VE)** Vegan **(GFI)** Made using gluten free ingredients **(DFI)** Dairy Free Ingredients **(DFA)** Dairy Free Available **(GFA)** Gluten Free Available