THREE COURSE CHRISTMAS BUFFET LUNCH MENU

STARTER

Roasted tomato and red pepper soup (VE)(GFA)(DFI) CO₂ A
with warm baked bread and homemade croutons

MAIN COURSE

Roasted Norfolk turkey (GFA)(DFI) CO₂ C
with pigs in blankets, sage & onion stuffing balls and cranberry sauce

Oriental spiced red mullet (GFI) CO₂ B
with beansprout pak choi and hoisin dressing

Roasted courgette and aubergine ratatouille bake (VE)(GFI)(DFI) CO₂ A
with spinach & cheddar crumb

SIDES

Thyme and garlic roasted new potatoes (VE)(GFI)(DFI) CO₂ A

Roasted chunky vegetables (VE)(GFI)(DFI) CO₂ A

Braised red cabbage (VE)(GFI)(DFI) CO₂ A
with a sweet cranberry infusion

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

Golden raisin & cinnamon sponge pudding (V) CO₂ B
with vanilla custard and cream

Poached cinnamon & vanilla pears (VE)(GFI)(DFI) CO₂ A
with red wine syrup

Millionaire tart (V) CO₂ E
with gold glitter and Chantilly cream

British cheeseboard (V) CO₂ C
with raisin & onion jam, savoury biscuits and grapes

Fresh fruit platter (VE)(GFI)(DFI) CO₂ A

Consider Your Carbon Impact this Christmas with our cloud ratings for each dish.

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