

**CHRISTMAS BUFFET MENU**

AVAILABLE 25 DECEMBER

**STARTERS**

**WILD SCOTTISH HAUNCH OF VENISON  
CARPACCIO**

COLD-SMOKED OVER OAK CHIPPINGS  
marinated wild mushrooms

**OAK SMOKED DUCK BREAST CARPACCIO**

SERVED WITH Bramley apple sauce

**SOFT WELSH GOAT'S CHEESE**

clementine, cooked beetroot slices, crushed peanuts,  
mixed lettuce leaves

**ALMOND-CRUSTED NORMANDY CAMEMBERT**

SPRINKLED WITH cranberry sauce with ruby port

**FRENCH AGEN PRUNES WRAPPED IN  
BLACK FOREST HAM**

SPRINKLED WITH sherry sauce

**BABY CHESTNUT MUSHROOM SOUP**

SERVED WITH French bread croutons

**MAIN**

TWO DISHES PER PERSON DISHES PER PERSON

**GRESSIGHAM DUCK LEG**

apple, bison-grass vodka jus

**WILD ALASKAN SOCKEY SALMON**

herbs, lemongrass jus

**ROAST WELSH LAMB SHOULDER**

mint, herbs, port jus

**ROAST HERBS-MARINATED SILVERSIDE OF BEEF**

echalion shallot, rosemary, Merlot jus

**PORTOBELLO MUSHROOM STEAK**

green asparagus

**SIDES**

**BOILED BABY NEW POTATOES**

SPRINKLED WITH chopped dill

**FRIED BABY NEW POTATOES**

SPRINKLED WITH chopped thyme

**BUTTERED BOILED MIXED VEGETABLE**

tenderstem broccoli, cauliflower, baby carrots, Brussels sprouts, green beans

**GRATED COOKED BEETROOTS**

apple, echalion shallot

**GREEK BRANDY PEPPERCORN SAUCE**

**DESSERTS**

**HOME-MADE CAKE SELECTION  
PLATTER**

Panettone

with poppy seed cocoa and chocolate coating  
sprinkled and crushed peanuts

Chocolate and raspberry cheesecake

Cherry sponge cake

with soaked a little dark rum and chocolate coating

Vanilla coconut cake

with roasted almonds

SERVED WITH French cherry brandy custard

**CHEESE SELECTION  
PLATTER**

French Comté

French Doux De Montagne

French Ossau – Iraty

Swiss La Gruyère

Netherlands Mature Gouda

Spanish Manchego

Mature Blue Stilton

SERVED WITH crackers, grapes, mixed nuts

**FOOD IS SERVED IN TUREENS, BOWLS,  
SAUCE BOATS AND ON PLATTERS**

**£59,50**

*per person*

**BOOKINGS FOR CHRISTMAS DAY REQUIRE A €10 PP DEPOSIT, AND FULL PAYMENT IS REQUESTED BY 10 DECEMBER.**

**PLEASE NOTE THAT DEPOSITS ARE NON-REFUNDABLE.**

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR WOULD LIKE TO VIEW OUR ALLERGENS GUIDE, PLEASE INFORM YOUR WAITER.

**FESTIVE BUFFET MENU**

AVAILABLE 15 NOVEMBER – 31 DECEMBER FOR  
GROUPS OF AT LEAST 8 PEOPLE

**STARTERS**

**WILD SCOTTISH HAUNCH OF VENISON  
CARPACCIO**

COLD-SMOKED OVER OAK CHIPPINGS  
marinated wild mushrooms

**OAK SMOKED DUCK BREAST CARPACCIO**

SERVED WITH Bramley apple sauce

**SOFT WELSH GOAT'S CHEESE**

clementine, cooked beetroot slices, crushed peanuts,  
mixed lettuce leaves

**ALMOND-CRUSTED NORMANDY CAMEMBERT**

SPRINKLED WITH cranberry sauce with ruby port

**FRENCH AGEN PRUNES WRAPPED IN  
BLACK FOREST HAM**

SPRINKLED WITH sherry sauce

**MAIN**

TWO DISHES PER PERSON DISHES PER PERSON

**GRESSIGHAM DUCK LEG**

apple, bison-grass vodka jus

**WILD ALASKAN SOCKEY SALMON**

herbs, lemongrass jus

**ROAST HERBS-MARINATED SILVERSIDE OF BEEF**

echalion shallot, rosemary, Merlot jus

**PORTOBELLO MUSHROOM STEAK**

green asparagus

**SIDES**

**FRIED BABY NEW POTATOES**

SPRINKLED WITH chopped thyme

**BUTTERED BOILED MIXED VEGETABLE**

tenderstem broccoli, cauliflower, baby carrots, Brussels sprouts, green beans

**GRATED COOKED BEETROOTS**

apple, echalion shallot

**GREEK BRANDY PEPPERCORN SAUCE**

**DESSERTS**

**HOME-MADE CAKE SELECTION  
PLATTER**

Chocolate and raspberry cheesecake

Cherry sponge cake

with soaked a little dark rum and chocolate coating

Vanilla coconut cake

with roasted almonds

SERVED WITH French cherry brandy custard

**MIXED BERRY ETON MESS**

blackberries, blueberries, strawberries,  
broken meringue, whipped cream

**CHEESE SELECTION  
PLATTER**

French Comté

French Doux De Montagne

French Ossau – Iraty

Swiss La Gruyère

Netherlands Mature Gouda

Spanish Manchego

Mature Blue Stilton

SERVED WITH crackers, grapes, mixed nuts

**£39,50**

*per person*

**FOOD IS SERVED IN TUREENS, BOWLS,  
SAUCE BOATS AND ON PLATTERS**

**ADVANCE BOOKING REQUIRED!**

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