Christmas Carvery Menu

To reduce your waiting time at the buffet you will be invited up a table at a time

Selection of Buffet Starters

Smoked trout, Pâté, Croûton, Salami, Mortadella,
Mixed leaf salad, Mozzarella, tomato and red onion salad,
Orzo pasta salad, Potato salad, Mediterranean pearl couscous,
Coleslaw, Prawns, Marie Rose sauce, Bacon flavour bits, Crispy fried onions

From The Carvery

English Roast Turkey
English Sirloin of Beef
English Honey Roast Glazed Ham
Châteaux potatoes,
Garlic roasted new potatoes,
Roasted parsnips,
Selection of vegetables,
Pigs in blankets,
Cauliflower cheese,
Stuffing and Yorkshire pudding,
Gravy or vegetarian gravy

Vegetarian Option

Creamed spinach and butternut squash pie

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Selection of Buffet Desserts

Desserts may vary depending on availability

A selection of cheesecakes,
Yule Log,
Fresh Fruit Platter,
Cheese and Biscuits

We ask that guests choose only one slice of cake during their first turn at the buffet in order to ensure that all diners get a selection. Once all tables have been invited up, guests may visit the buffet again

To Finish

Tea or a choice of coffee
Mini Mince Pie

ALLERGEN INFORMATION AVAILABLE UPON REQUEST. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILTIY. DELAYS MAY BE EXPECTED AT BUSY PERIODS.

Wine List

Prices are shown in the following order
125ml 175ml 250ml Bottle

White Wine

2. Vignana Pinot Grigio, Venezie, Italy — **£6.60 £7.50 £8.90 £25.00**
Dry and elegant wine with plenty of citrus fruit flavours

3. Invenio Sauvignon Blanc, France — **£7.20 £8.10 £9.50 £27.50**
Crisp and fresh white wine with grassy floral notes

4. Plate 95 Sauvignon Blanc, Chile — **£30.00**
Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish

5. REN Sauvignon Blanc, Marlborough, New Zealand — **£34.50**
Fresh and vibrant with bright acidity on the palate and hints of gooseberry and tropical fruit

6. Domaine Millet Petit Chablis, Burgundy, France — **£40.50**
Lively and fresh on the palate with notes of apple, pear and minerality. Clean and bright on the finish

7. J.Moreau & Fils Gloire de Chablis, Chablis, France — **£46.00**
Crisp dry white matured without oak to maintain the floral bouquet and characteristic stone mineral style

Rosé Wine

8. Brightside White Zinfandel, USA — **£6.60 £7.50 £8.90 £25.00**
A medium-sweet rosé with delicious raspberry and strawberry flavours

9. Lyric Pinot Grigio Blush, Venezie, Italy — **£7.20 £8.10 £9.50 £27.50**
Light and delicate pink Pinot Grigio that is off dry on the palate with hints of citrus notes

10. Henri Gaillard Cotes de Provence Rosé, France — **£34.00**
A classic French rosé, bone dry and light bodied with delicate red fruit.
Pale pink and fine intensity, an absolute delight to savour and enjoy

Red Wine

11. Clockwork Raven Merlot, Chile — **£6.60 £7.50 £8.90 £25.00**
Fruity red wine with a nice balance of tannin and a soft finish

13. Spearwood Shiraz, South Australia — **£27.50**
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices

14. Portillo Malbec, Mendoza, Argentina — **£31.00**
Deep and vibrant red with an intense nose of plum, blackberry and a touch of vanilla

15. Medievo Rioja Crianza, La Rioja, Spain — **£33.50**
Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum

16. Peter & Peter Pinot Noir, Pfalz, Germany — **£35.00**
Elegant red wine with a soft palate of redcurrants and cherries, with a touch of oak on the finish

17. Andean Vineyards Malbec, Mendoza, Argentina — **£38.00**
Delicious and bursting with notes of dark fruits including blackberry and plum with a warming finish

18. Marques De La Concordia Reserva Rioja, Rioja, Spain — **£42.50**
Deep ruby red with luscious ripe plum, a concentrated bouquet of red fruit and extensive barrel aging

Sparkling & Champagne

20. Zimor Prosecco Extra Dry, Italy — **£31.50**
Layers of fine bubbles which surround a nose of apple and white peach with a delicate floral finish

21. Vignana Prosecco Rosé, Italy — **£31.50**
Hints of citrus and ripe summer berries on the nose and off dry on the palate, very refreshing

22. Ponte Prosecco Extra Dry (Magnum Bottle), Italy — **£58.50**
A lively elegant Prosecco with soft bubbles and aromas of crisp apple and golden kiwi.
In a 1.5 litre Magnum size

Various draught beers, bottles beers and spirits are also available. Please ask your waiting staff for further details.
Please be advised that there is an additional charge for wine spritzer and that all items are subject to change and availability.