



# Christmas Carvery Menu



## Selection of Buffet Starters

Smoked mackerel, Pâté, Croûton, Salami, Mortadella  
Mixed leaf salad, Mozzarella, tomato and red onion salad  
Orzo pasta salad, Potato salad, Spicy chickpeas  
Mediterranean pearl couscous, Coleslaw, Prawns, Marie Rose sauce  
Bacon flavour bits, Crispy fried onions  
Blue cheese dressing, Ceaser dressing, Honey mustard dressing

## From The Carvery

**English Roast Turkey**

**English Sirloin of Beef**

**English Honey Roast Glazed Ham**

Châteaux potatoes, New potatoes,  
Roasted parsnips,  
Selection of vegetables, Pigs in blankets,  
Cauliflower cheese,  
Stuffing and Yorkshire pudding  
Gravy or Gluten free vegetarian gravy

## Vegetarian Option

Goats cheese and caramelised red onion tart

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

## Selection of Buffet Desserts

**Desserts may vary depending on availability**

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

## To Finish

Tea or a choice of coffee  
Mini Mince Pie

# Wine List

Prices are shown in the following order

125ml      175ml      250ml      Bottle

## White Wine

- |  |              |              |              |               |
|--|--------------|--------------|--------------|---------------|
| <b>1. Spearwood Chardonnay, Australia</b>  | <b>£5.40</b> | <b>£6.20</b> | <b>£7.40</b> | <b>£21.50</b> |
| Fresh, juicy white wine with melon fruit flavour and a crisp finish                        |              |              |              |               |
| <b>2. Vignana Pinot Grigio, Italy</b>  | <b>£5.80</b> | <b>£6.60</b> | <b>£7.80</b> | <b>£22.50</b> |
| Dry and elegant wine with plenty of citrus fruit flavours                                  |              |              |              |               |
| <b>3. Invenio Sauvignon Blanc, France</b>  |              |              |              | <b>£25.50</b> |
| Crisp and fresh white wine with grassy floral notes  |              |              |              |               |
| <b>4. Terramater Vineyard Reserve Sauvignon Blanc, Chile</b>                               |              |              |              | <b>£28.50</b> |
| Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish |              |              |              |               |

## Rosé Wine

- |  |              |              |              |               |
|--|--------------|--------------|--------------|---------------|
| <b>6. Invenio White Zinfandel, USA</b>   | <b>£5.40</b> | <b>£6.20</b> | <b>£7.40</b> | <b>£21.50</b> |
| A medium-sweet rosé with delicious raspberry and strawberry flavours   |              |              |              |               |
| <b>7. Lyric Pinot Grigio Blush, Venetie, Italy</b>   |              |              |              | <b>£25.00</b> |
| Light and delicate pink Pinot Grigio that is off dry on the palate   |              |              |              |               |
| <b>8. Henri Gaillard Cotes de Provence Rosé, France</b>  |              |              |              | <b>£32.00</b> |
| A classic French rosé, bone dry and light bodied with delicate red fruit.<br>Pale pink and fine intensity, an absolute delight to savour and enjoy |              |              |              |               |

## Red Wine

- |   |              |              |              |               |
|---|--------------|--------------|--------------|---------------|
| <b>9. Clockwork Raven Merlot, Chile</b>   | <b>£5.40</b> | <b>£6.20</b> | <b>£7.40</b> | <b>£21.50</b> |
| Fruity red wine that has a nice balance of tannin and a rounded finish  |              |              |              |               |
| <b>10. Spearwood Shiraz, South Australia</b>  |              |              |              | <b>£24.50</b> |
| Medium-bodied with raspberry, cherry and plum, complemented by vanilla spices   |              |              |              |               |
| <b>11. Rare Vineyards Malbec, Languedoc-Roussillon, France</b>  |              |              |              | <b>£27.00</b> |
| A mid-bodied red wine with soft tannins and a jammy dark berry aroma  |              |              |              |               |
| <b>12. Medievo Rioja Crianza, La Rioja, Spain</b>   |              |              |              | <b>£30.00</b> |
| Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum   |              |              |              |               |
| <b>14. Andean Vineyards Malbec, Mendoza, Argentina</b>  |              |              |              | <b>£32.50</b> |
| Delicious and bursting with notes of dark fruits including blackberry and plum.<br>Deeply rich and the perfect accompaniment to red meats and cheeses |              |              |              |               |

## Sparkling & Champagne

- 15. Vignana Prosecco Extra Dry £30.00**  
Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish

- 16. Moët & Chandon Brut Impérial NV, Champagne £65.00**  
Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche