

CHRISTMAS DAY CARVERY

in the KERRY SUITE

Starters

Traditional Oak Smoked Salmon, Shallots and Capers, Brown Bread, Butter
(GF on request)

Wild Mushroom Soup, Sautéed Wild Mushrooms, Chive Cream (V)

Chicken and Apricot Terrine, Poached Apricots, Toasted Brioche (GF on request)

Rainbow Beetroot Salad, Horseradish Yoghurt, Pickled Hazelnuts,
Beetroot Crisps (GF)

Mains

The following are carved to order:

Kelly Bronze Turkey Breast, Sage and Onion Stuffing, Bacon wrapped Chipolatas
(GF on request)

Roasted Sirloin of Beef, Yorkshire Pudding (GF on request)

Roasted Sea Bass, Crushed New Potatoes, Wilted Spinach (GF)

Chickpea, Fennel and Confit Lemon Tagine (VG)

All Served with Thyme Roasted Potatoes and Seasonal Vegetables

Desserts

Selection of Buffet Desserts

Christmas Pudding, Brandy Sauce (V)

Cheese Board, Biscuits and Chutney (GF on request)

Chocolate Fountain

Coffee, Mince Pies (GF on request)

*GF = Gluten Free | V = Vegetarian | VG = Vegan | N = Nut free
Some dishes can be nut free and gluten free on request, please ask us for more details.*