



BLUE ORCHID  
HOSPITALITY

# CHRISTMAS BUFFET MENU

13:00 until 22:00

£79 per person

(Includes a glass of mulled wine)

A 50% discount will be applied for children aged between 6 and 12 years.  
Complimentary for Children under 6

## COLD

- Cinnamon spiced butternut squash soup 252cal
- Mortadella, Coppa ham & Spicy salami with pickled onions 265cal
- Chicken Cesar salad with croutons & Cesar dressing 286cal
- Prawns, Octopus, avocado & grapefruit salad with lemon caper dressing 276cal
- Apple, spinach, cranberry and pecan nut salad with maple lime chilli dressing (VE)236cal
- Roasted beetroot & pumpkin salad with lentil, vegan feta and citrus dressing (VE) 238cal

## MAINS

- Roasted free-range turkey breast with pigs in blankets, herb-onion stuffing & cranberry sauce 786cal
- Grass fed beef striploin served with Yorkshire pudding, Rosemary roasted potatoes, assorted winter vegetables red wine gravy 790cal
- Honey & mustard glazed farmed roast ham served with glazed parsnip, roast pumpkin & apple sauce. 662cal
- Grilled Sword fish with Provençale vegetables & lovage citrus pesto 526cal
- Gnocchi with spinach shallot plant cream sauce (VE) 486cal
- Root Vegetable & chestnut wellington with vegan gravy (VE)452cal
- Brussel sprouts & winter greens (VE) 386cal

## DESSERTS

- Christmas pudding with brandy sauce (VE) 296cal
- Carrot & cinnamon cake (VE)356cal
- Limoncello cheese cake 310cal
- Pistachio & honey tiramisu 398cal
- Biscotti Festive Yule log 320cal
- Vegan mince pies 126cal
- Fresh fruit salad with cream (VE) 146cal

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present.

(Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites). If you have a food allergy or intolerance, please let us know when ordering.