

# A Grand Christmas Carving Feast 2025

---

*Welcome to our culinary celebration*

Our Chef is delighted to carve these magnificent centrepieces tableside for you.  
Please form an orderly queue and let us know your preferences.

---

## The Chef's Carving Station

*A Selection of Prime Roasts & Succulent Poultry*

### THE BEEF – YOUR CARVING SELECTION

#### Slow-Roasted Prime Beef

with a Black Pepper & Brandy Crust

Indulge in your preferred cut, each prepared with a majestic black pepper and brandy crust and roasted to a perfect medium-rare to medium finish. Served with its own rich, beef Jus.

#### Available Cuts:

- Rib-Eye – For unparalleled richness. A majestic, well-marbled joint, roasted for hours until meltingly tender.
- Striploin (Sirloin) – For the classic connoisseur. A leaner yet exceptionally tender cut with a robust beefy flavour.
- Topside – For a traditional, leaner roast. A finer-grained cut, slow-roasted to remain moist and full of flavour.

Please inform our Chef of your choice of cut and your preferred carving thickness.

### THE TURKEY

#### Honey & Heritage Cider Glazed Bronze Turkey Breast

Brined for 48 hours for incredible juiciness, then roasted with a sweet and tangy glaze for a glossy finish.

### THE GAMMON

#### Spiced Maple & Orange Glazed Gammon Ham

Centre-cut ham, slow-baked and finished with a sticky glaze of maple syrup, orange zest, star anise, and cloves.

### THE LAMB

#### Rack of Lamb

with a Pistachio & Mint Gremolata Crust

Coated in crushed pistachios, fresh mint, lemon zest, and garlic. Cooked pink to perfection.

## THE DUCK

### Duck Breast

with a Spiced Cherry & Port Reduction

Scored and roasted until the skin is crisp and the meat blushing pink. Served with a sweet-sharp cherry and port sauce.

## THE FISH & SEAFOOD

### Whole Roasted Salmon en Croûte

with a Lemon & Dill Cream Sauce

A whole side of salmon wrapped in golden puff pastry, carved to order and served with a classic creamy sauce.

---

## Festive Accompaniments & Sauces

*(Served in chafing dishes alongside the carving station)*

- Gravy & Jus: Turkey Gravy, Beef Jus, Vegetarian Red Wine & Mushroom Gravy
- Yorkshire Puddings & Pigs in Blankets
- Roast Potatoes with goose fat & rosemary
- Honey-Roasted Root Vegetables: Chantenay carrots, parsnips & beetroot
- Braised Red Cabbage with apple, cinnamon & balsamic
- Creamy Mashed Potatoes
- Seasonal Greens with almond flakes
- Stuffing Balls: Classic Sage & Onion | Apricot & Chestnut

---

## The Cold Buffet Selection

*A vibrant and refreshing spread of seasonal salads, charcuterie, and chilled festive fare*

### Seasonal Salads & Composed Plates

- Winter Slaw with Cranberries & Toasted Walnuts
- Heritage Beetroot & Goat's Cheese Salad
- Wild Rice, Pomegranate & Roasted Squash Salad
- Brussels Sprout Caesar with Parmesan & Chestnuts
- Clementine, Fennel & Watercress Salad
- Marinated Heirloom Tomato & Burrata Platter
- Waldorf Salad with Celery, Apples, Grapes & Walnuts in a Light Yoghurt Dressing
- Grilled Halloumi with Figs & Pomegranate Molasses

## Vegetarian & Vegan Cold Plates

- Stuffed Vine Leaves with Lemon & Dill
  - Roasted Red Pepper & Artichoke Antipasti
  - Vegan Lentil & Roasted Vegetable Terrine
- 

## The Plant-Based & Vegan Carving Centre

*A magnificent centrepiece worthy of its own station*

### **“No-Beef” Wellington**

Wild mushrooms, chestnuts & lentils wrapped around roasted beetroot & walnut pâté in golden pastry.  
Served with vegan red wine gravy.

### **Vegan Accompaniments:**

- Vegan Roast Potatoes (rapeseed oil)
  - All vegetable sides (prepared vegan)
  - Vegan-friendly stuffing
- 

## Seafood & Shellfish Display

*An elegant chilled display to start your feast*

- Chilled Whole Poached Scottish Salmon with dill & cucumber
  - Homemade Salmon Gravlax with mustard-dill sauce and rye crisps
  - Poached Lobster with Red Chilli & Mango Salsa
  - King Prawns with Marie Rose & Lemon Aioli
  - Corvettes Prawns in Teriyaki Glaze with sesame and spring onion
  - Native Oysters on Ice with Mignonette Dressing
  - Smoked Mackerel & Beetroot Paté with Melba Toast
-

## The Grand Finale – Dessert Table

*A lavish selection of festive indulgences*

- Classic Christmas Pudding with Brandy Butter
  - Dark Chocolate & Orange Torte
  - Mince Pies with Spiced Pastry
  - Sticky Toffee Pudding with Butterscotch Sauce
  - Winter Berry Pavlova
  - Vegan Chocolate & Avocado Mousse with Raspberry Coulis
  - Cranberry & White Chocolate Cheesecake
  - Spiced Pear & Almond Tart
  - Eggnog Crème Brûlée
  - Panettone Bread & Butter Pudding
  - Clementine & Prosecco Jelly
  - British Cheese Board with Biscuits & Chutney
- 

## Vegan Dessert Table

*A refined finale of plant-based indulgence*

- **Vegan Spiced Plum & Almond Tart**  
A crisp shortcrust pastry filled with almond frangipane and roasted plums infused with cinnamon and star anise. Finished with a dusting of icing sugar and flaked almonds.
  - **Chocolate Chestnut Truffle Cake**  
Rich and velvety, this flourless cake blends dark chocolate and roasted chestnuts into a dense, luxurious slice. Served with a drizzle of vegan vanilla cream and candied orange peel.
  - **Coconut & Passionfruit Snow Pudding**  
A light, tropical mousse made with whipped coconut cream and tangy passionfruit purée, set into elegant glasses and topped with toasted coconut flakes and mint.
-