

CHRISTMAS DAY

brunch buffet in Café Biltmore

25th December only | 12:30-2pm and 2:30-4pm | £120 per person

COLD BUFFET

Breads

Baguette, Baguettini, Mixed sourdough (white, brown, seeded), Plain and coriander Naan, Baaels

Cold Bar

Oysters with Mignonette & Vietnamese dressing, Tacos (Mexican, Indian & Korean), Sushi (Uramaki, California, Maki), Seafood (Chef's Choice)

Flavours of Middle East

Sheep's Labneh, Hummus, Tabbouleh salad, Mixed pickles

Salads

Caesar salad, pasta salad, Caprese salad Red and golden beetroot salad, Mixed leaf salad bowl, Christmas salad

Cheeses

Antipasti selection with grilled vegetables and aged balsamic vinegar (vegan), Charcuterie selection, Cheese trolley

Soup

Jerusalem artichoke soup

FESTIVE MAINS

Roasted Turkey Pithivier

Traditional stuffing & turkey sauce

Orange Glazed Salmon

Honey, mustard, Cumberland sauce

Dry Aged Beef Wellington

Lake District prime fillet with red wine sauce

Lamb Leg

New Zealand, rosemary sauce

Macadamia Herb-Crusted Hake

Hispy cabbage & champagne sauce

Pan-Seared Wild Stone Bass

With salsa verde

Pumpkin & Sage Tortellini

Caponata & toasted seeds (vegan)

Spiced Dahl

Lentils, butternut squash, vegan feta & coriander, vermicelli rice (vegan)

SIDES

Roasted potatoes • Yorkshire pudding • Dauphinoise potato gratin • Roasted root vegetables with honey & thyme • Brussel sprouts, chestnut and pancetta lardons • Green beans with shallots • Orange braised red cabbage • Pigs in blankets • Tender broccoli, chili and garlic • Cranberry sauce • Turkey sauce

DESSERTS

Christmas Chocolate Log • Warm Christmas Pudding • Mandarin & Vanilla Cheesecake • Cranberry & Opalys Chocolate Choux • Lemon & Pistachio Madeleines • Mini Minced Pies • Triple Chocolate Cake • Macarons • Clementine & Caribbean Chocolate Tarts • Spiced Honey Drizzle Cake