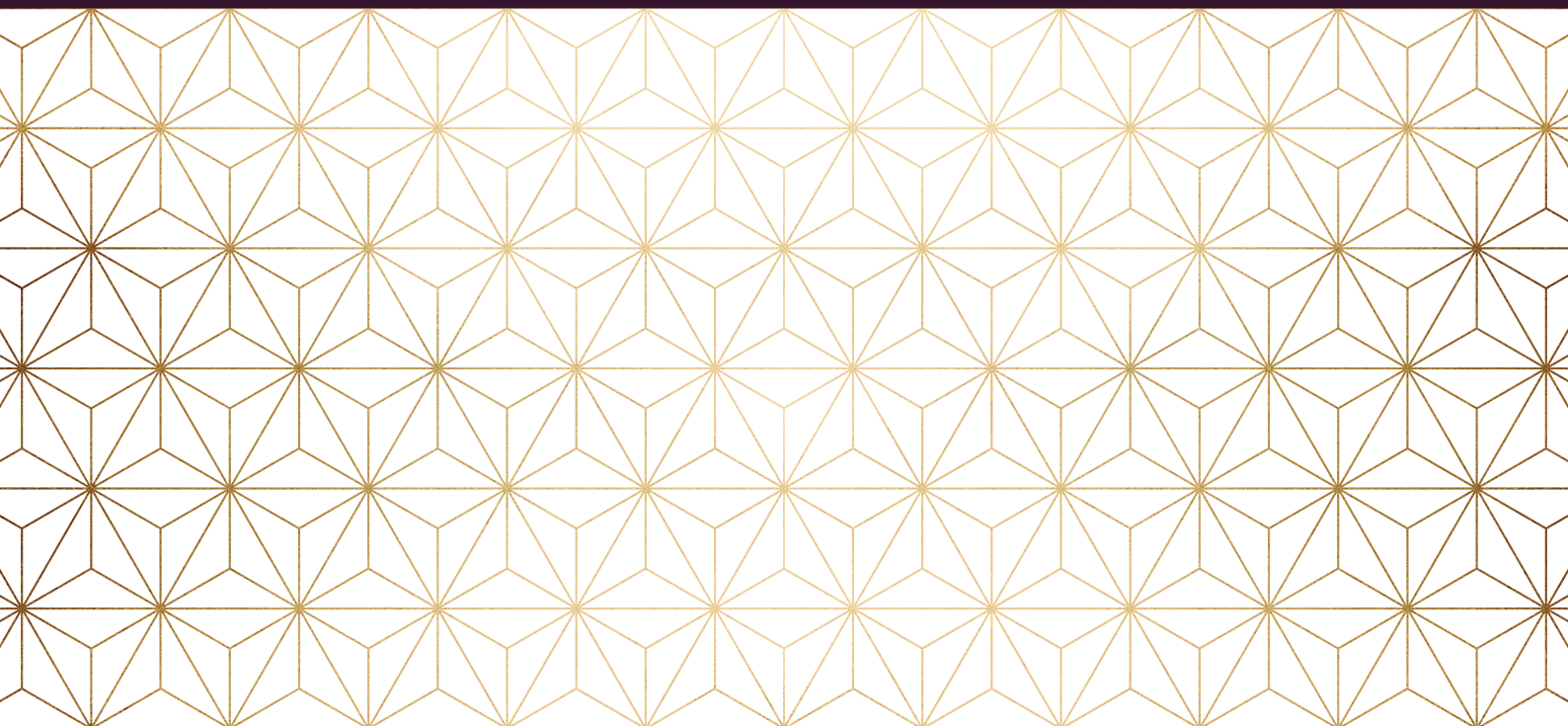
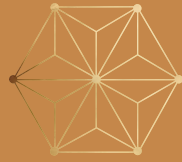


Christmas Day Buffet Lunch Menu

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The Postmaster Suite



THE PARKGATE
HOTEL



Soup

Butternut Squash (V,D)
Assorted Artisan Bread and Rolls

Salads

Caesar Salad (D)
Coleslaw (V,D,MU)
Festive Beetroot and Tangerine Salad (V,MU)
Tomatoes and Mozzarella (V,D,W)
Cucumber with Crème Fraiche and Dill (V,D)
Greek Salad (V,D)

Appetisers

Selection of Cold Meats (SD)
Ham Hock Terrine with Piccalilli (MU)
Grilled Halloumi, Toasted Pine Nuts,
Morrocan Couscous (V,D)

Seafood

Severn and Wye Smoked Salmon (F)
Peppered Smoked Mackerel (F)
Whole Dressed Salmon with Cream Cheese, Lemon
and Capers (F,D)
Green Lip Mussels with Chilli Dressing (M,SD)
Prawn Cocktail (CR) with Marie Rose Sauce (V,SD)
Crab Crème Fraîche and Spring Onion Rillettes on
Toasted Brioche (CR,D,W,E,SD)

Hot Buffet

Hot Honey Pork Sausages Wrapped in Bacon (SD)
Apricot and Pork Stuffing (SD)
Rosemary Roasted Potatoes (V)
Maple Glazed Carrots and Parsnips (V)
Spiced Red Cabbage (V,SD)
Cauliflower Cheese with Welsh Cheddar (V,W,D)
Glazed Sprouts (V)
Truffle Potato Dauphinoise (V,D)
Plant Based Leek, Pea and Potato Crumble (V,W,SD,S)
Plant Based Chestnut Roast (V,S)

From the Carvery

Roasted Turkey Breast, Cranberry Sausage Wrapped in
Bacon, Sage, Onion and Pork Stuffing (SD)
Slow Roasted Sirloin Beef, Yorkshire Pudding, Roast
Beef Jus (W,E,D,MU)
Honey Roasted Gammon with Parsley Sauce (W,E,D,MU)

Gravy & Sauces

Roasted Onion Meat Gravy (SD), Plant Based Gravy (V),
Horseradish Sauce (V,SD,MU,D,E), Apple Sauce (V),
Dijon Mustard (V,MU), Mint Sauce (V,SD),
Cranberry Relish (V,SD)

Desserts

Christmas Pudding with Brandy Sauce (V,D,E,W,SD)
Mini Lemon Meringue Tarts (V,W,E,D,SD)
Rocky Road Bars (V,D,W,E)
Cupcake Selection (V,D,W,E)
Chocolate Fudge Cake (V,E)
Mixed Berry Chessecake (W,E,D)
Fresh Fruit Platter (V)
Chocolate and Orange Torte (V,S)
White Chocolate and Raspberry Gateau (E,D,W)
Chocolate Croquembouche (E,D,S,W)
Bakewell Tart (V,A,W,D,E)
Plant Based Chocolate Brownie (V,S)
Plant Based Dome Cheesecake (V,S)
Exotic Fruit Salad (V)
Parkgate Cheese Board
(V,C,R,W,B,D,SD)

Freshly Brewed Coffee and Tea

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: (V) Plant-based, (V) Vegetarian