



Christmas Day Family Carvery Buffet Lunch

Menu

STARTER (BUFFET STYLE)

Freshly Baked Soudough, Rye, and Onion Bloomers, Baguettes and Rolls
Sweet Potato, Celeriac and Caraway Bisque
Perl Las & Walnut, Broccoli & Cheddar, and Caerphilly & Bacon Quiches
Chargrilled Gem Caesar Salad with Shaved Parmesan, Croutons and Crispy Onions
Mixed Mesclun Leaves, French Dressing, Balsamic and Olive Oil
Marinated Heritage Tomato Salad
Black Rice, Adzuki Bean and Avocado Salad, lime dressing

CHARCUTERIES

Sliced Parma Ham, Coppa and Fennel Salami
Shaved Honey Roast Gammon, piccalilli
Chicken Liver & Cognac Pâté, toasted brioche
Duck Liver & Port Pâté, toasted brioche
Mini Pork Pies and Fresh Baked Sausage Rolls, cumberland sauce
Olives, Grilled Artichokes, Pickled Chillies, Sourdough Grissini

CHILLED SEAFOOD BAR

Oak Smoked Salmon, Hot Smoked Salmon and Peppered Smoked Mackerel
Poached Tiger Prawns, Old Bay and Yuzu, horseradish cocktail sauce
Capers, Pickled Shallots, Grated Hard-Boiled Egg
Samphire, Seaweed and Fennel Salad

Please note: If dietaries are not pre-booked we cannot guarantee an option will be available on the night.



The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens.
If concerned, please speak to our staff about the ingredients in your meal, when making your order.



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CHEF CARVED MAIN COURSE

Roast Breast of Turkey, bacon wrapped chipolatas

Hand Carved Herb Roasted Welsh Sirloin, Yorkshire pudding

Roasted Gammon glazed with brown sugar, pineapple and clove

Mushroom Bourguignon Pithivier (VG available on request)

Sage and onion stuffing, crisp garlic and Rosemary roast potatoes, creamy mashed potatoes, bacon wrapped chipolatas, broccoli and cauliflower cheese, Brussels sprouts with sage brown butter, braised red cabbage with apple, port and balsamic, maple roasted parsnips and carrots, homemade gravy.

DESSERT TABLE

Christmas Pudding, warm brandy sauce

Chocolate Yule Log

Black Forest Gateaux, cherry compote

Dulce De Leche Cheesecake

Winter Berry Pavlova

Fresh Fruit Salad

Mini Mince Pies, cinnamon sugar

CHEESES

Selection of Artisan Welsh and Continental Cheeses

Homemade fruit mustard, black grapes, assorted chutneys, gourmet cheese biscuits

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