



Family Buffet Sunday Lunch

Menu

STARTER (BUFFET STYLE)

Selection of Freshly Baked Artisan Breads

Pate, Pork Pies, Fresh Baked Sausage Rolls and Scotch Eggs

Charcuteries and Sliced Meats

Piccalilli, Cumberland Sauce and Chutneys

Chilled Seafood Platters with Smoked Salmon, Smoked Mackerel and Poached Prawns

Selection of Freshly Baked Quiche

(Broccoli and Stilton, Caerphilly and Leek, Goat's Cheese and Red Pepper)

Mixed Leaves with Tomato, Red Onion, Cucumber and Baby Herb Salad

MAINS (CARVERY STYLE)

Roast Breast of Turkey

Carved Brown Sugar and Clove Glazed Gammon

**Char-grilled Portobello Stuffed with Sweet Potato and Hazelnut, Spinach and Fire Roasted Pimento
(Available on request)**

*Yorkshire puddings, sage and onion stuffing, crisp roast potatoes, pigs in blankets,
broccoli and cauliflower cheese, Brussels sprouts with sage brown butter, braised Savoy cabbage,
maple roasted parsnips and carrots, homemade gravy*

DESSERTS (BUFFET STYLE)

Selection of Festive Desserts

Christmas Pudding, warm brandy sauce

Fresh Fruit Salad

Mince Pies

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



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.