



Christmas Brunch Menu

Salads & Cold Starters

Roasted Pumpkin & Quinoa Salad

Pomegranate, baby spinach, toasted pumpkin seeds, maple vinaigrette (V, GF)

Burrata & Heirloom Tomato Caprese

Basil oil, microgreens, balsamic glaze (V, GF, L)

Citrus & Fennel Salad with Prawns

Orange segments, grapefruit, dill, lemon vinaigrette (GF, S)

Beetroot Carpaccio with Whipped Feta & Pistachios

Shaved beetroot, herbed feta, crushed pistachio, pomegranate molasses (V, GF, L, N)

Roasted Cauliflower & Chickpea Salad

Tahini dressing, parsley, sumac, toasted sesame (V, GF)

Spiced Chicken & Apple Slaw

Grilled chicken, green apple, cabbage, honey mustard yogurt (GF)

Brunch Favorites & Egg Delights

Breakfast Burritos

Scrambled eggs, black beans, chorizo, cheddar, salsa, avocado (G)

Spinach & Feta Quiche

Buttery crust, creamy egg filling, wilted spinach, crumbled feta (V, G, L)

Smoked Salmon Bagels

Cream cheese, capers, lemon zest, red onion (G, L)

Mini Croque Madame Tartlets

Brioche base, smoked ham, Gruyère, béchamel, quail egg (G, L)

Mini Egg Florentine

Poached egg, wilted spinach, creamy mornay sauce (V, GF, L)

Breakfast Pastries

All-Butter Croissants (G, L)

Chocolate Pain au Chocolat (G, L)

Danish Pastries – Cinnamon, Apricot, Cherry (G, L, N)

Mini Almond Croissants (G, L, N)

Scones with Jam & Clotted Cream (G, L)

Ginger-Spiced Muffins (G, L)

Fruit & Nut Brioche Wreaths (G, L, N)

Dietary Symbols:

V – Vegetarian GF – Gluten-Free G – Contains Gluten L – Contains Lactose N – Contains Nuts
S – Contains Seafood A – Contains Alcohol E – Contains Egg



Live Pancake Station

Fluffy pancakes made to order with a selection of toppings and sauces:
Maple syrup, berry compote, whipped cream, cinnamon apples, crushed
nuts, lemon curd, toasted coconut (G, L, E, N optional)

From the Carvery

Crusted Beef Sirloin

Served with roasted shallot jus (GF)

Pineapple & Rum Glazed Ham (P)

Brown sugar crust, spiced apple chutney (GF, A)

Turkey with Apricots & Sage

Served with gravy and cranberry-port sauce (GF, N)

Herb-Crusted Local Fish with Capers & Lemon Butter(GF, F, L)

Desserts

Eggnog Cheesecake

Spiced cream cheese, nutmeg, whipped topping (V, GF, L)

Gingerbread Trifle

Vanilla custard, whipped cream, crumbled gingerbread (V, L)

Chocolate Yule Log

Chocolate sponge, ganache, festive décor (V, G, L)

Orange & Cranberry Bread Pudding

Vanilla custard, citrus glaze (V, G, L)

Pecan Pie Bars

Buttery crust, gooey pecan topping (V, G, N)

Mini Pavlovas with Passion Fruit & Berries (GF, V)

Mini Christmas Cupcakes

Red velvet, ginger spice, chocolate (V, G, L)

Macaron Tree Display

Assorted flavors (L, N)

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