Christmas Eve
Belfry Chefs Table in The Ryder Grill

Artisan bread station with oils and balsamic vinegar
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Roasted red pepper & plum tomato soup

Smoked and cured fish station
Caribbean prawn salad
Carlingford oysters station, shallot vinegar dressing, horseradish & lemon
Cold Poached Salmon herb mayonnaise
Hand carved smoked salmon & blinis
Selection of homemade terrines
Charcuterie with accompanying pickles

Salads

Creamy coleslaw
Chicory, blue cheese walnut & pear
Bulgur wheat, goat's cheese & beetroot
Classic Caesar
Mixed leaf salad
Tomato and boccocini
Cucumber and minted yogurt

Buffet items

Fillet of beef wellington
Live pasta station with various sauces
Chicken bon femme
Tex mex Lamb cutlets, charred corn, pepper salsa
Char gilled gammon steak & chunky pineapple relish
Teriyaki Salmon, egg noodles
* * *
Selection of vegetables and potatoes

Desserts

White chocolate & blueberry Cheesecake
Tropical fruit Trifle
Vanilla crème brulee
Terry chocolate orange brownie
Crouquembouche
Passion fruit Pavlova
Coffee mascarpone & chocolate pot
Berry Rumtopf
Canadian maple syrup, pear & pecan sponge
Ice Cream Cart

Christmas Day Lunch 2019

Beetroot Cured Salmon, Lemon Puree, Dill Preserved Heritage Beetroots
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Duck torte, celeriac puree, truffle sauce
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Chicken liver parfait, Salad of Fine Beans & artichoke, Truffle vinaigrette
* * *
Parmesan Royale, Roquette & sun dried Tomato Pesto
* * *
Butternut Squash Soup, Thyme & black pepper Croutons (V)

Main courses

Roast Turkey with all the festive trimmings, stuffing, brussel sprouts, glazed carrots, piglets in blankets
Cranberry & bread sauces, roasting juices
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Seared Atlantic Cod, tomato fondue, mushroom Duxelle & basil Brioche crumb
Olive oil crushed new potato, Chablis butter sauce

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Roast Sirloin of Beef, stuffed Yorkshire pudding with caramelized onion & blue cheese
Fine beans, fondant potato, horseradish Chantilly
* * *
Caramelized pumpkin, spinach & goats cheese bake, sticky fig, onion & balsamic chutney (V)
* * *
Family service of potatoes and vegetables

Desserts

Pear & hazelnut bakewell
Blackberries, calvados crème fraiche sorbet

Homemade Belfry Christmas pudding,
Brandy cream, cranberry compote

Valrhona chocolate delice,
Mandarin & almonds

Baked Egg custard tart, Poached rhubarb
Vanilla pod ice cream

Selection of British cheeses, quince jelly,
Walnut raisin bread & grape chutney

Mini mince pies & Chocolate truffles

Boxing Day Showcase Breakfast

All cooked out front to order

American style blueberry pancakes
Cinnamon French toast, compote of berries Greek yogurt
Eggs benedict
Smoked salmon and mini bagels
Bircher muesli