



CHRISTMAS

MENUS



CHRISTMAS GROUPS BUFFET

THE MERRY EXPERIENCE

(MINIMUM NUMBER OF 40 PERSONS REQUIRED)

Festive Salads & Antipasti

A lavish display of festive salads and antipasti, featuring the finest local and international ingredients, including seafood, cured meats, artisan cheeses, roasted vegetables, and seasonal accompaniments
10 varieties available

Soup Kettle

Roasted Butternut Pumpkin & Chestnut Velouté (V)
Infused with festive spices, finished with herb oil and toasted pumpkin seeds

Pasta Station

Orecchiette Pasta (V)
Wild mushrooms, black truffle cream, Parmesan and fresh herbs

Potato Gnocchi
Slow-cooked Italian sausage ragù, baby spinach, roasted cherry tomatoes and aged Pecorino

Main Course Buffet

Herb-Crusted Baked Mediterranean Perch
Lemon butter velouté with fresh dill and capers

Slow-Roasted Pork Loin
Honey, wholegrain mustard and rosemary glaze, served with braised Savoy cabbage, caramelised apples and thyme jus

Festive Carvery Station

Roasted Turkey Breast
Traditional sage and onion stuffing, pigs in blankets, roasted chestnuts, cranberry sauce and rich turkey gravy

Accompaniments

Roasted baby potatoes
with confit garlic and rosemary

Buttered Brussels sprouts and beans and chestnuts

Excelsior Festive Dessert Selection

An indulgent display of handcrafted Christmas desserts and festive pastries prepared by our Pastry Team, including traditional seasonal favourites, homemade puddings and freshly prepared fruit salad
6 varieties available

€42 per person (incl vat)

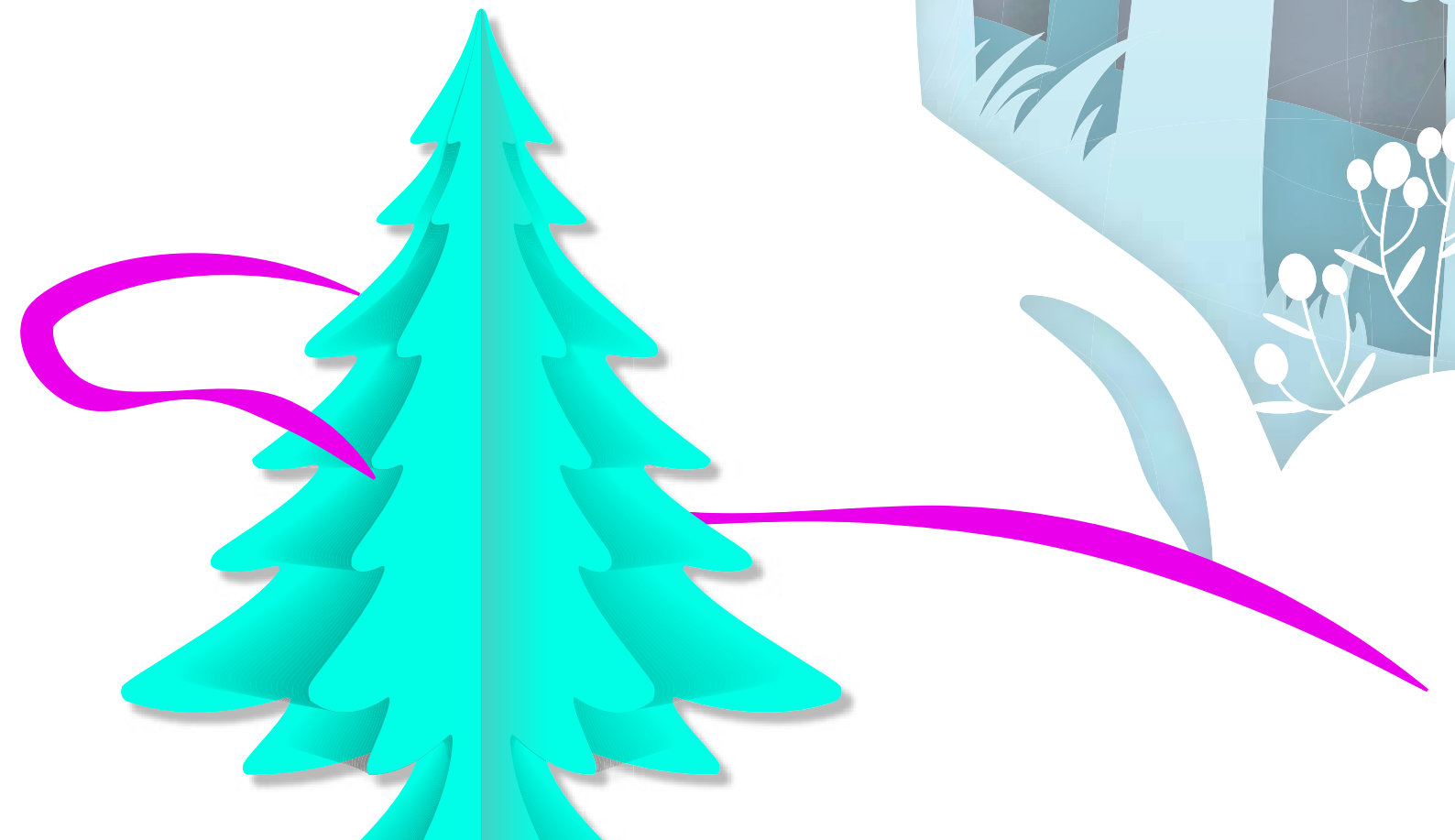
6-12 years €21 (incl vat)

Minimum number of 40 persons is required

Available for lunch and dinner

A venue hire fee may apply for private venues

As we use the freshest ingredients, menus may change accordingly



CHRISTMAS RECEPTION

THE GRAND SUPERIOR

AVAILABLE FOR GROUPS OF 40 OR MORE PERSONS.
EXPECTED SERVICE TIME OF 2 ½ HOURS

Cold Delights

Smoked Salmon, Avocado & Crème Fraîche Croûte

Pea Panna Cotta & Prawn Tartare Verrine

Rabbit Liver Cone, Local Orange & Caramelised Nuts

Pickled Cucumber & Feta Cheese Mousse Cone (V)

Crostini with Mozzarella, Roasted Tomatoes & Basil (V)

Turkey Mousse, Basil & Cranberry Gel Tartlet

Hot Canapés

Baked Black Olive & Spinach Puff Pastry Roulade (V)

Sautéed Calamari
with Pimento & Paprika

Turkey & Parma Ham Roulade
with Chive Cream

Mini Tomato & Mozzarella Arancini (V)

Pea & Local Ricotta Cheese Quiche (V)

Prawns with Sweet Potato Velouté

Beef Koftas with Tomato & Kalamata Olive Salsa

Mini BBQ Chicken & Chorizo Brochettes

Mini Veal Milanese
with Sage Aioli

Asian-Inspired Canapés

Asian-Style Duck Spring Rolls
with Hoisin Sauce

Chicken Gyoza
with Sweet Soy Sauce

Sweet Corn & Spinach Samosas (V)
with Sweet & Sour Dip

Prawn in Filo Pastry
with Sweet Chilli Sauce

Sweet Temptations

Selection of Mini International Pastries (2 Varieties)

Selection of Dessert Coupes (2 Varieties)

Selection of Ice Cream & Sorbet (3 Flavours)

€38 per person ^(incl.VAT)

6-12 years €19 ^(incl.VAT)

Please note that this is a sample menu
As we use the freshest ingredients, menus may change accordingly

CHRISTMAS RECEPTION

THE GRAND MEDLEY

AVAILABLE FOR GROUPS OF 40 OR MORE PERSONS.
EXPECTED SERVICE TIME :1½ HOURS

Cold Delights

Turkey Mousse, Basil & Cranberry Gel Tartlet
Cured Salmon, Beetroot & Crème Fraiche Crostini
Cauliflower Texture Verrine (V)
Pressed Chicken, Piccalilli Mayonnaise Verrine
Rabbit Liver Cone, Local Orange & Caramelised Nuts
Pickled Cucumber & Feta Cheese Cone (V)

Hot Canapés

Turkey & Chicken Roulade
Parma Ham & Chive Cream Sauce
Mini Tomato & Mozzarella Arancini (V)
Vegetable & Curry Gyoza (V)
Spiced Mussels
with Sweet Potato Velouté
Beef Koftas
with Tomato & Kalamata Olive Salsa
Mini Chicken & Chorizo Brochettes
with BBQ Sauce
Mini Veal Milanese
with Sage Mayonnaise
Mushroom & Feta Cheese Quiche (V)
Lentil & Coriander Samosas (V)
with Sweet Soy Sauce

Sweet Temptations

A Selection of Mini International Pastries (4 Types)

€34 per person (incl.VAT)

6-12 years €17 (incl. VAT)

Children Under 6 dine free

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SEMI-PLATED

Plated Starter

(Served in a Cocotte)

Baked Mezze Maniche Pasta V
Roasted aubergine, sun-dried tomato pesto,
ricotta di pecora, basil oil

Buffet Counter Soup Kettle

Cream of Courgette & Celeriac Soup V
Toasted herb and garlic croutons

Main Dishes

Herb-Grilled Swordfish
Creamy herb risotto, preserved lemon beurre blanc,
roasted cherry tomatoes and caper relish

Vegan Dish

Mushroom, Chickpea & Lentil Curry
Fragrant basmati rice, coriander and toasted almonds

Carvery Station

Slow-Roasted Prime Beef
Red wine jus, horseradish cream, Yorkshire puddings

Butter & Sage Roasted Turkey Breast
Traditional herb stuffing, pigs in blankets, thyme jus,
cranberry and wholegrain mustard sauce

Accompaniments

Rosemary roasted baby potatoes

Braised fennel with semi-dried tomatoes

Seasonal vegetables tossed in herb butter

Plated Dessert

Cinnamon & Chocolate
Honey cake, roasted Forelle pear, caramel sauce,
honeycomb crumble

€40.00 per adult (incl vat)

6–12 years €20 (incl vat)

A minimum of 50 guests is required for private venue bookings.

Venue hire may apply for exclusive use of private venues.

**Please note: This is a sample menu. As we use seasonal, fresh ingredients,
dishes may be subject to change without prior notice.**