



COME HOME TO  
BUTLIN'S THIS

*Christmas*

**FOOD MENU**

23 DECEMBER 2018

## STARTERS

*All served with a freshly baked roll and butter*

**Homemade leek  
and potato soup** GF V

**British ham hock, fig and  
apricot terrine** GF  
*with an apple and pear chutney*

**Mandarin, pineapple  
and melon cocktail** GF V VE  
*with a sweet fruit juice*

**Homemade smoked mackerel pâté**  
*with a crème fraîche, lemon and  
horseradish cream*

## MAINS

*All served with a selection of seasonal vegetables and potatoes*

**Roast topside of beef**  
*served with Yorkshire pudding and horseradish sauce*

**Chicken breast wrapped in bacon** GF  
*with a pork, leek and sage stuffing and  
a smoked bacon, onion and leek sauce*

**Poached fillet of salmon** GF  
*with a dill butter*

**Vintage Cheddar and pear tart** V  
*with caramelised shallots*

## DESSERTS

**Sticky toffee pudding** GF V  
*A rich, sticky toffee and date sponge,  
with a sweet toffee sauce*

**Lemon and raspberry bavaoise**  
*topped with lemon cream and white chocolate*

**Salted caramel  
and chocolate cheesecake**  
*A crunchy biscuit base with dark, white and  
salted caramel cheesecake finished with  
a shimmering gold glaze*

**Fresh fruit salad** V VE

**Cheese and biscuits**  
*Mature Cheddar, Stilton and Brie with  
a selection of biscuits and pickle*

## CHILDREN'S MENU

### MAINS

*All served with a selection of seasonal vegetables and potatoes*

**Roast topside of beef**  
*Traditional roast topside of beef with all the trimmings*

**Toad in the hole**  
*with gravy*

**Chicken breast wrapped in bacon** GF  
*with roasted vegetables*

### DESSERTS

**Sticky toffee pudding** GF V  
*A rich, sticky toffee and date sponge,  
with a sweet toffee sauce*

**Assorted fruit jellies** GF V

**Ice cream factory** GF V  
*Create your own ice cream*

24 DECEMBER 2018

## STARTERS

*All served with a freshly baked roll and butter*

### **Homemade roast tomato and basil soup**

GF V VE

### **Chicken liver and cranberry pâté**

*with a cranberry compote*

### **Beetroot, feta and pear salad** V

*with chicory, crispy croutons and orange dressing*

### **Prawn and apple cocktail** GF

*with a Marie Rose sauce*

## MAINS

*All served with a selection of seasonal vegetables and potatoes*

### **Roast leg of pork** GF

*served with apple sauce*

### **Braised lamb shank** GF

*with red wine and rosemary sauce,  
carrots and parsnips*

### **Salmon Wellington**

*Salmon in a creamy butter and dill sauce,  
wrapped in puff pastry*

### **No bird roast** V VE

*Half butternut squash filled with sage,  
apricot and cranberry stuffing*

## DESSERTS

### **Mulled wine and brown sugar flavoured pear** V VE

*topped with golden puff pastry*

### **Chocolate orange tart** V VE

*A rich chocolate ganache with crystallised orange*

### **Spiced winter fruits Bakewell**

*Lightly spiced winter fruits in almond  
sponge on a crisp pastry base with  
blackcurrant compote*

### **Fresh fruit salad** V VE

### **Cheese and biscuits**

*Mature Cheddar, Stilton and Brie with  
a selection of biscuits and pickle*

## CHILDREN'S MENU

### MAINS

*All served with a selection of seasonal vegetables and potatoes*

### **Crispy fish goujons**

*with ketchup and tartare sauce*

### **Meatballs in tomato sauce**

*with penne pasta*

### **Roast chicken breast**

*with seasoned wedges*

### DESSERTS

### **Salted caramel rocky road brownie**

*topped with marshmallow and malted chocolate balls*

### **Profiteroles** GF V

*with chocolate sauce*

### **Ice cream factory** GF V

*Create your own ice cream*

# CHRISTMAS DAY 2018

## STARTERS

*All served with a freshly baked roll and butter*

**Homemade roast butternut squash soup** V

**British chicken, smoked ham hock and apricot terrine** GF  
*with caramelised red onion chutney*

**Melon and fresh berry cocktail** GF V VE  
*with a mulled wine syrup*

**Smoked salmon starter pot**  
*Smoked salmon blended with cream cheese, chives and lemon*

## MAINS

*All served with a selection of seasonal vegetables and potatoes*

**Traditional roast turkey**  
*served with pork, onion and bacon stuffing,  
pigs in blankets and cranberry sauce*

**Baked cod loin**  
*with a crispy crumb topping and a lemon and herb dressing*

**Venison and chestnut pie**  
*in a creamy wild mushroom sauce*

**Mushroom, Brie and cranberry pithivier** V  
*Wild mushrooms in a Brie and  
cranberry sauce, in a puff pastry case*

## DESSERTS

**Christmas pudding**  
*Rich mixed fruit pudding served with brandy sauce*

**Salted caramel truffle stack**  
*topped with a chocolate profiterole*

**Chocolate and raspberry tart** V VE  
*Chocolate mousse topped with raspberry pieces*

**Fresh fruit salad** V VE

**Cheese and biscuits**  
*Mature Cheddar, Stilton and Brie with a selection of biscuits and pickle*

**Tea, coffee and mince pies**

## CHILDREN'S MENU

### STARTERS

**Vegetable crudités** V  
*Breadsticks and dips*

**Melon and fresh berry cocktail** GF V VE  
*with a fruit syrup*

### MAINS

*All served with a selection of seasonal vegetables and potatoes*

**Traditional roast turkey**  
*A smaller portion of the traditional offer*

**Pasta amichetti shapes**  
*with a rustic tomato sauce*

**Sea star fishcakes**  
*White fish and mashed potato in a crisp bread crumb*

### DESSERTS

**Christmas pudding**  
*Rich mixed fruit pudding served with custard*

**Magic Christmas tree**  
*Layers of colourful whole fruit mousse*

**Fresh fruit salad** V VE

**Ice cream factory** GF V  
*Create your own ice cream*

26 DECEMBER 2018

## STARTERS

All served with a freshly baked roll and butter

**Homemade mushroom and chive soup** GF V

**Roast chicken and crispy bacon salad** GF  
with crispy croutons and a raspberry dressing

**Stilton, walnut and endive salad** V  
with seasonal leaves and a blue cheese dressing

**Gin and juniper cured smoked salmon** GF  
Marinated cured smoked salmon

## MAINS

All served with a selection of seasonal vegetables and potatoes

**Honey and mustard gammon**  
with Cumberland sauce

**British blade of beef** GF  
braised in a Chianti gravy with carrots and onion

**Monkfish Thai green curry**  
with pilau rice and naan bread

**Brie and broccoli Wellington** V  
Broccoli florets in a rich Brie sauce,  
wrapped in puff pastry

**Boxing Day bubble and squeak** V VE  
Sprouts, cabbage, red onion  
and caramelised potatoes

## DESSERTS

**Chocolate and salted  
caramel fondant** V

A dark chocolate sponge with a soft  
salted caramel centre

**Baked festive cheesecake** GF  
Mince pie flavour!

**Chocolate Yule log**  
Chocolate sponge roulade

**Cherry and mascarpone cheesecake**  
A creamy smooth cherry cheesecake on a dark black biscuit crumb  
finished with a cherry glaze and a white chocolate drizzle

**Fresh fruit salad** V VE

**Cheese and biscuits**  
Mature Cheddar, Stilton and Brie with  
a selection of biscuits and pickle

## CHILDREN'S MENU

### MAINS

All served with a selection of seasonal vegetables and potatoes

**Honey baked gammon**  
with Cumberland sauce

**Bangers 'n' mash**  
Roast pork sausages with mashed potato and gravy

**Battered chicken chunks**  
with sweet 'n' sour sauce and mixed vegetable rice

### DESSERTS

**Mini doughnuts**  
Plain, chocolate and jam doughnuts with chocolate sauce

**Assorted fruit jellies** GF V

**Ice cream factory** GF V  
Create your own ice cream

GF Gluten Free, V Vegetarian VE Vegan

Fish dishes may contain small bones and some products may contain nuts. For information about allergens, please speak to a team member and inform them before ordering, of any specific dietary requirements that you may have. Unfortunately, it is not possible to guarantee that our busy kitchens are completely free of allergens.

COME HOME TO  
BUTLIN'S THIS

— *Christmas* —

FOOD MENU

*Butlin's*