

26 DECEMBER 2019

STARTERS

All served with freshly baked bread and butter
select the rolls and sunflower spread as a vegan option 

Homemade cream of mushroom soup  

Roast chicken and crispy bacon salad 
on a bed of salad leaves with French dressing,
topped with fresh raspberries and raspberry coulis

French bean, pomegranate and red onion salad  
with tomato, watercress and a French dressing

Smoked salmon and sliced cucumber
with a horseradish sauce and fresh lemon wedge

MAINS

All served with a selection of seasonal potatoes and vegetables 

Honey glazed roast gammon
with homemade Cumberland sauce

Slow braised lamb shank 
with mint gravy

Homemade chicken and mushroom pie
in a béchamel sauce and topped with puff pastry

Thai green monkfish curry
served with steamed rice and naan bread

Spiced parsnip, chestnut and sweet cranberry pithivier 

Boxing Day bubble and squeak 
Cabbage, mash, Brussels sprouts, red onion, peas and sweetcorn

DESSERTS

Chocolate and salted caramel fondant 
A dark chocolate sponge with a soft salted caramel centre

Hot toffee waffle sponge cake 

Festive pudding pie 
A sweet pastry pie with a mince pie and Christmas pudding filling

Chocolate and orange tart 
Sweet pastry base with a dark chocolate and orange filling,
served with chocolate sauce

Festive chocolate Yule log
with chocolate sauce

Fresh fruit salad  

Cheese and biscuits 

CHILDREN'S MENU

MAINS

All served with a selection of seasonal potatoes and vegetables 

Battered chunks of chicken
in a sweet and sour sauce and mixed vegetable rice

Vegetable korma 
in a mild curry sauce and mixed vegetable rice

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

DESSERTS

Mini doughnuts 
Jam, sugar-coated and chocolate doughnuts with chocolate sauce

Assorted fruit jellies 

Ice cream factory  
Create your own ice cream

 Does not contain meat or fish  Vegan  These menu items do not contain gluten as an ingredient*

If you require information regarding the presence of allergens in any of our food or drinks, please ask a member of our resort team, even if you have dined with us previously. *These menu items do not contain gluten as an ingredient, however we cannot guarantee the absence of gluten from either our supplier manufacturing site or our own kitchens. If you have an allergy to gluten or suffer from coeliac disease, please speak to a member of our team on arrival or call our contact centre ahead of arrival. Whilst a dish may not contain a specific allergen, due to the range of ingredients used in our kitchens, food may be prepared in the presence of ingredients which do contain allergens. Fish dishes may contain small bones and some products may contact nuts. We cannot guarantee that our vegan-friendly products have not been processed in a facility that uses animal products or come into contact with animal products in our kitchens. All weights quoted are approximate before cooking. All items are subject to availability. Prices include VAT at the current rate. Promotions are subject to availability. Imagery is for advertising purposes only.

SAMPLE MENU ONLY
SUBJECT TO CHANGE

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EAT, DRINK AND
be merry

FOOD MENU



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be merry

FOOD MENU

Butlin's

23 DECEMBER 2019

STARTERS

All served with freshly baked bread and butter
select the rolls and sunflower spread as a vegan option

Homemade leek and potato soup

**Melon, pineapple
and mandarin cocktail**
with a sweet fruit juice

Homemade smoked mackerel pâté
with a crème fraiche, lemon and horseradish cream,
served with rocket salad

**Chicken, duck and plum terrine
with a balsamic onion chutney**
and a balsamic glaze drizzled on top

MAINS

All served with a selection of seasonal potatoes and vegetables

Roast topside of beef

served with a Yorkshire pudding and horseradish sauce

Chicken breast wrapped in bacon
with a pork, leek and sage stuffing
served with a bacon and onion gravy

Pork steaks

cooked in an apple gravy and topped with sliced apple

Steamed fillet of salmon
with dill butter and fresh lemon wedge

**Baked vintage cheddar,
pear and caramelised shallot tart**

Roast bell peppers
stuffed with tomato and turmeric rice, mushrooms,
cranberries and a tomato and basil sauce

DESSERTS

Sticky toffee pudding
A rich sticky toffee and date sponge with a sweet toffee sauce

Apple crumble
Sweet stewed apples topped with a buttery crumble

Lemon and raspberry bavaoise
topped with red fruit coulis

Cinnamon biscuit cheesecake
topped with fresh raspberries and a strawberry coulis

Fresh fruit salad

Cheese and biscuits

CHILDREN'S MENU

MAINS

All served with a selection of seasonal potatoes and vegetables

Roast chicken breast
wrapped in bacon

Homemade toad in the hole
served with gravy

Cheese and tomato pizza

DESSERTS

Assorted fruit jellies

Ice cream factory
Create your own ice cream

24 DECEMBER 2019

STARTERS

All served with freshly baked bread and butter
select the rolls and sunflower spread as a vegan option

Homemade cream of tomato soup

Chicken liver and cranberry pâté
with a red onion chutney

**Thyme and garlic Oumph!
beetroot and pear salad**
with a French dressing

Prawn and apple cocktail
served with a fresh lemon wedge

MAINS

All served with a selection of seasonal potatoes and vegetables

Roast leg of lamb

served with mint sauce and gravy

Hunter's chicken

Baked chicken breast wrapped in bacon with BBQ sauce and cheese

Tender blade of British beef
braised in Chianti wine

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

Beetroot Wellington
wrapped in puff pastry

DESSERTS

Hot mulled pear tart tatin
with a puff pastry base

Rhubarb crumble
Sweet stewed rhubarb topped with a buttery crumble

Billionaires cheesecake
A buttery shortbread base, filled with cream cheese and
served with a chocolate glaze and strawberry coulis

Festive chocolate Yule log
with chocolate sauce

Spiced winter fruit Bakewell tart
Lightly spiced winter fruits in almond sponge
on a crisp pastry base with blackcurrant compote

Fresh fruit salad

Cheese and biscuits

CHILDREN'S MENU

MAINS

All served with a selection of seasonal potatoes and vegetables

Crispy fish goujons
with ketchup or tartare sauce

Meatballs in tomato sauce
with penne pasta

Roast chicken breast
with seasoned wedges

DESSERTS

Profiteroles
drizzled with chocolate sauce

Salted caramel rocky road brownie
topped with marshmallow and malted chocolate balls

Assorted fruit jellies

Ice cream factory
Create your own ice cream

CHRISTMAS DAY 2019

STARTERS

All served with freshly baked bread and butter
select the rolls and sunflower spread as a vegan option

Homemade butternut squash soup

Pork and brandy-soaked prune terrine
on a bed of roquette salad with beetroot and horseradish chutney

Melon and fresh berry cocktail
in a mulled wine syrup

Smoked salmon mousse
served with roquette salad and fresh lemon wedge

MAINS

All served with a selection of seasonal potatoes and vegetables

Traditional turkey breast
served with pigs in blankets, pork and onion stuffing and cranberry sauce.
Enjoy without pigs in blankets as a gluten-free* option

Venison and mushroom pie
served in a shortcrust pastry with a creamy sauce

Sustainably caught baked cod loin
with a crispy crumb topping and a lemon and herb dressing

Mushroom and chestnut suet pudding
in a tarragon and red wine sauce, served with vegetarian gravy

DESSERTS

Traditional Christmas pudding
served with brandy sauce

Salted caramel truffle stack
with chocolate sauce

Chocolate and raspberry tart
topped with strawberry coulis

Festive chocolate Yule log
with chocolate sauce

Fresh fruit salad

Cheese and biscuits

Mince pies

CHILDREN'S MENU

STARTERS

Crudités, breadsticks and dip
Fresh cucumber, red pepper, carrots and breadsticks served with hummus

Melon and strawberry cocktail
with a fruit dressing

MAINS

All served with a selection of seasonal potatoes and vegetables

Traditional turkey breast
served with pigs in blankets, pork and onion stuffing and cranberry sauce.
Enjoy without pigs in blankets as a gluten-free* option

Fish fingers
Sustainably caught fish, served in crisp bread crumb coating

Cheesy tomato penne pasta

DESSERTS

Magic rainbow tree
Layers of colourful whole fruit mousse

Assorted fruit jellies

Ice cream factory
Create your own ice cream