SAMPLE MENU ONLY SUBJECT TO CHANGE

Butlin's



be merry

FOOD MENU

CHRISTMAS DAY 2019

STARTERS

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

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 V
in a mulled wine syrup

Smoked salmon mousse @served with roquette salad and fresh lemon wedge

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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

with chocolate sauce

Fresh fruit salad 🚭 🦤

Cheese and biscuits V

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 $oldsymbol{\mathbb{V}}$

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 finaers

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 © V
Create your own ice cream