



Lythwood

Christmas Lunch Buffet

— ♦ 25 December 2026 ♦ —

COLD TABLE

Bakers' artisan Bread display

Home-baked baker's bread selection

Selection of Garden Greens

rocket leaves, romaine lettuce, cherry tomato, carrot, cucumber, radishes, sweet corn, beetroot, broccoli, sautéed mushrooms, roasted pumpkin

Smoked & Cured

Chicken ham sliced · Home-cured beef pastrami sliced · Roast beef with cherry tomatoes · Assorted cold cut

Watermelon or Sweet melon (V)

and feta cheese skewers drizzled with a refreshing mint dressing

Smoked Salmon roses

served on toasted rye bread and herb cream cheese

MAINS

Glazed Gammon

served with Pineapple & cherries and Apple Sauce

Roast beef Sirloin

with horseradish sauce

Roast turkey

with all the trimmings · honey carrots, baby marrow and baby corn, served with cranberry sauce

Chickpea Curry (V)

Mushroom & Vegetable Nut Roast (V)

white bean & radicchio salad

HOT SELECTION VEGGIES

Cauliflower & carrots mornay

with cheese and paprika

Broccoli almonidine

with clarified butter and almonds

Roast butternut

with pumpkin seeds and sweet chilli

Roast chateau potato

Stir fried vegetable noodles

in an Asian glaze

DESSERT

Homemade Christmas puddings, Mince pies, Mini milk tartlets, Mini Cheese cake, Rainbow Fruit Skewer, chocolates and assortment of sweets and jellies, Christmas Trifle with fresh fruit and Christmas cookies

TO FINISH

Dessert Pairing with glass of sparkling wine