



# Haxells

## CHRISTMAS DAY MENU

### STARTERS

*Buffet Service*

**Smoked Salmon Platter** GF  
with Lemon, Capers &  
Red Onion Rings

**Tiger Prawns** GF  
with Marie Rose Sauce

**Charcuterie Platter** GF  
a selection of sliced cured meats

**Chargrilled Antipasti Platter** VG GF  
with Marinated Courgette, Aubergines,  
Peppers, Crudités, Hummus, Baba Ganoush  
& Mixed Olives

*Served with a selection of Terrines, Patés and Breads*

### Salads

**Heirloom Tomato &  
Buffalo Mozzarella Salad** V GF  
with Basil Oil & Balsamic Glaze

**Maple Roasted Butternut Squash** V GF  
with Pecans, Spinach & Goats Cheese

**Watermelon Feta Salad** V GF  
with Pumpkin Seeds

**Mixed Quinoa Salad** VG GF  
with Pomegranate, Avocado, Dates &  
Orange Vinaigrette

**Potato Salad** V GF  
with Ranch Dressing

**Miso Glazed Aubergine Salad** V  
with Tzatziki

### MAINS

*Table Service - To Share*

**Roast Norfolk Turkey**  
with Sage & Apricot Stuffing & Cranberry Jus

**Seasonal Vegetables**

*Dietary Alternatives Available Upon Request*

**Pan Fried Monkfish Tail**  
with Sauteed Spinach, Samphire &  
Lobster Bisque Sauce

**Portobello mushroom, Celeriac &  
Jerusalem Wellington** VG  
with Tomato Ragout

### DESSERTS

*Buffet Service*

**Traditional Christmas Pudding**  
with Brandy Sauce

**Apple Crumble**  
with Vanilla Custard

**Fruit Medley** VG GF

**Selection of Festive Desserts**

**Selection of British and Irish Cheese** V  
with Chutney & Neal's Yard Crackers

V - Vegetarian

VG - Vegan

GF - Gluten Free

*If you have any allergies or food intolerances, please speak to  
a member of our staff about your requirements before ordering.*