



Christmas Day at McHugh's of Cheltenham 2020

Breads

Freshly Baked Artisan Breads, olive oil & homemade dips

Carvery station

Champagne Ham, Manuka honey, Orange glaze

Mustard, Rosemary crusted Beef sirloin

Roast Turkey, sage & thyme stuffing, cranberry jelly

Hot Buffet

Rosemary roasted lamb leg, mint sauce

Potato gratin, horseradish, thyme & confit garlic cream

Broccoli florets, café de paris butter, sliced almonds

Minted baby green peas, olive oil butter, flakey sea salt

Oven baked King Salmon, preserved lemon, shaved fennel

Buttered Asparagus, Bearnaise sauce

Roast pumpkin, sage, mozzarella

Roast golden kumara, pancetta, caramelised shallots

Oyster Bar

Clevedon coast oysters, chardonnay vinegar, lemon

Cold Selection

Platter of aged pastrami, salami & corned beef

King prawns, lemon wages

Green lip mussels, tomato coriander salsa

Roast Duck breast, ginger, soy & tamarind dressing

Smoked Regal Salmon, dill & beetroot cured

Shrimps in a tangy cocktail dressing

Salad Bar

Baby red potato, spanish onion, gherkins, italian parsley, aioli

Garden salad, iceberg, mesculin, cucumber, vine ripe tomatoes

Sweetcorn, red pepper, pinenuts, celery, cucumber, onion & coriander

Waldorf salad, crunchy apples, celery, toasted walnuts, mayonnaise

Red & white cabbage slaw, fennel, sultanas, citrus mayo

Israeli Cous cous salad, peppers, tomato, lemon & olive oil dressing

Desserts

Christmas pudding, traditional, steamed, drunken dried fruit & cherries, brandy custard

Chocolate cherry gateau, sour morello cherries, chocolate ganache

Croquembouche - Profiteroles, pastry cream, pulled caramel

Baked Alaska, Italian meringue peaks, vanilla bean ice cream, light sponge

Raspberry trifle - vanilla sponge, raspberries, sherry custard, cream

Fresh picked Strawberries, vanilla & orange mascarpone

Freshly brewed coffee & herbal tea selection

Christmas fruit mince pies

Buffet served between 12 noon and 2.30PM | Bar opens at 11.30AM

Price : \$150 each adult | Children aged 9 and under : \$75.0

Booking essential with 50% deposit.

Bookings open 01st August 2020