



DRAGONFLY HOTEL

HOT FORK BUFFET MENU

CANAPÉS

Blini with cheese, smoked salmon & lemon G,M
Cheese with basil & prawn | spinach bread CR,E,G,M
Cheese with horseradish & crayfish | lemon basil cake CR,E,G,M
Bresaola, cheese with mustard & honey, flaxseeds | special grain bread G,M,MU
Semi dried cherry tomato, goat's cheese & pecan nuts | walnut bread G,M,MU,N
Courgette, mini rolls & red pepper | tomato bread G,M
Comté cheese, semi dried apricot & almond profiterole E,G,M,N,SO
Crab, cucumber & trout roe profiterole CR,E,F,G,M,MU
Fig, brie cheese & pea semolina | spiced bread G,M

MAINS

Traditional roast turkey | sage & onion stuffing, cranberry sauce G
Honey-roast gammon | mustard glaze MU
Slow braised beef | red wine gravy G
Cumin butternut squash & lentil Wellington G

SIDES & TRIMMINGS

Roast potatoes
Sage & onion stuffing balls G
Pigs in blankets
Honey-roasted parsnips & carrots
Brussels sprouts & bacon lardons
Cauliflower cheese G,M

DESSERT CANAPÉS

Mini Christmas pudding truffles | brandy sauce drizzle G,M
Chocolate orange brownie bites N,S
Mini mince pies G
Baileys cream filled profiteroles E,G,M
Chocolate hazelnut mini beignets E,G,M,N
Spiced apple crumble tartlets E,G,M

EXTRAS

Cheese board | brie, mature cheddar, stilton, crackers, grapes,
chutney G,M,SO (£5.95 Supplement)

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HOTELS

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request