

# Regency Room

## Christmas Day Grand Buffet

### *Appetizers*

Roasted Chestnut and Cauliflower Bisque, Crème Fraiche, Thyme  
Regency Ham Pate, Nut Chutney, Lavash, Sweet Potato Biscuits  
Warm Breads and Rolls, Salted Cultured Butter, Apricot, Thyme and Honey Butter

### *From the Sea*

Shrimp Cocktail  
Crabmeat Remoulade  
Lobster Salad, Boston Bibb Lettuce  
Sautéed Sea Beans, Pickled Sea Purslane, Wakame Salad  
Everything Smoked Salmon, Dill Mousseline, Caper Berries, Whipped Cream Cheese  
Toast Points, Grissini, and Lavash

### *Artisanal Cheese and Charcuterie*

Hook's 5-Year Aged Cheddar, Bellavitano Gold, Firefly Farm's Black and Blue  
Shropshire Blue Cheese, St. Angel Brie  
Prosciutto, Lonzino, Finocchiona, Calabrese, and Genoa Salami  
Preserves, Palace Spiced Almonds, Whole Grain Mustard, Olive Relish

### *Chef's Cold Table*

Regency Classic Caesar Salad  
Farmer's Greens, Pomegranate, Feta Cheese, Candied Pecans, Orange, Honey Dijon Vinaigrette  
Fresh Fruit Display, Seasonal Yogurt

### *Regency Entrees*

Chef's Carving Table  
Roasted Turkey, Traditional Gravy, Cranberry Sauce  
Herb Roasted Beef Tenderloin, Pinot Noir Jus  
Sour Cherry Glazed Ham, Assorted Mustards  
  
Dark Meat Confit, Traditional Stuffing, Boursin Whipped Potatoes, Mashed Sweet Potatoes  
Green Bean Casserole, Roasted Asparagus with Hollandaise, Roasted Brussels Sprouts  
  
Seared Loch Duart Salmon, Roasted Root Vegetables, Lemon Thyme Butter Sauce  
Wild Mushroom and Truffle Pot Pie

### *Dessert Selections*

Bouche de Noel, Sticky Toffee Pudding, Cranberry Orange Bread Pudding, Peppermint Crème Brûlée  
Chocolate Cheesecake, Apple Crumble, Vanilla Bean Ice Cream

Christmas Day, Wednesday December Twenty Fifth, Two Thousand and Twenty Five  
11am-4pm

\$129.95 Adults, \$49.95 Children 10 & Under  
Excludes Tax and Gratuity. Reservations Required.