

Buffet Menu

Pigs in Blankets

Roast Potatoes *Vea, Nga, †*
Sage salt and red wine gravy

Chicken Liver Parfait Toasts *Nga*
Smoky jam, chives

Smoked Salmon & Cream Cheese Toasts *Nga*
Cracked black pepper, lemon zest

Roast Beef & Horseradish Filled Yorkshires

Roast Turkey & Cranberry Filled Yorkshires

Crispy Brie Bites *V*
Smoky jam

Garlic & Lemon King Prawns
Truffle mayonnaise

Breaded Chicken Tenders
Cranberry dip

Rosemary Focaccia *Vea*
Olive oil & Maldon sea salt

Charcuterie Cone *Nga*
Cured pork Coppa, mozzarella, baby gherkins & silverskin onions, chutney

British Cheese Cone *V, Nga*
Barber Cheddar cheese, Clawson Stilton, baby gherkins & silverskin onions

Sweet Festive Treats
Cream filled profiteroles *V, Nga* - Triple chocolate
brownie chunks *V, Nga* - Mini mince pies *‡*

BUFFET - £25pp

V Suitable for vegetarians. *Vea* Vegan option available. *Nga* Non-gluten option available. *‡* Contains alcohol..

Fish and poultry dishes may contain bones. Buffet available for 10 people minimum or more only.
£10 deposit per person. A discretionary service charge of 10% will be added to your bill.

Festive Menu

STARTERS

Roast parsnip, rosemary & truffle soup, sourdough toast, truffle oil *Vea, Nga*

Severn & Wye smoked salmon, lilliput capers, red onion, chives, lemon, malted bloomer bread, butter *Nga*

Brie & cranberry tart, watercress, olive oil, cranberry sauce *V*

Duck, green peppercorn & orange terrine, orange & cranberry compote, baby gherkins, sourdough toast *Nga, ‡*

MAINS

All served with tenderstem broccoli, Brussel sprouts, roasted carrots & parsnips

Roast turkey, sage, onion & cranberry stuffing, Old Spot sausage wrapped in smoked bacon, roast potatoes, red wine gravy *Nga, ‡*

Slow cooked beef, baby onions, rich red wine jus, buttered mash *Nga, ‡*

Pan roasted chicken supreme, leek & mushroom cream sauce, truffle oil, buttered mash *Nga, ‡*

Pan seared seabass fillet, lemon & herb crumb, crispy new potatoes, parsley cream sauce, caramelised lemon *Nga, ‡*

Mushroom bourguignon pie, buttered mash, red wine gravy *Vea, Nga, ‡*

PUDDINGS

Mac's Stronghart Christmas pudding, brandy sauce, strawberry *V, ‡*

Trillionaire tart, chocolate pastry with caramel & chocolate ganache, chocolate sauce, vegan vanilla ice cream *Vea, Nga*

Mascarpone tart, cranberry & orange compote, clotted cream ice cream, freeze-dried raspberries *V, ‡*

Toffee & honeycomb cheesecake, toffee sauce, honeycomb ice cream *V, Nga*

Mini mince pies, coffees and festive cocktails available

Add a cheese board & Thomas Fudge's crackers £9.45 *V, Nga*
Vintage Barber Cheddar, Goat's Cheese, Yorkshire Blue, quince jelly,
Thomas Fudge's crackers, salted butter

3 COURSES - £33 | 2 COURSES - £29 | BOXING DAY 3 COURSES - £39

A discretionary service charge of 10% will be added to your bill for parties of 8 or more.
£10 deposit per person | Children 12 and under dine half price.

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