

# 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 - £28pp**

*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 - £36.50 | 2 COURSES - £32.50 | BOXING DAY 3 COURSES - £42**

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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