

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 - £30pp

^V Suitable for vegetarians. ^{VEA} Vegan option available. [‡] Contains alcohol. ^{NGA} Non-gluten option available.

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.