

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. ‡ 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.

DINING MENU

STARTERS

PARSNIP & CHESTNUT SOUP ^{VEA/NGA}

Toasted seeds, olive oil, malted bloomer bread, butter

BRIE & CRANBERRY TART ^{V/‡}

Apple & ale chutney, herb oil, balsamic reduction, rocket

KING PRAWN & AVOCADO SALAD ^{NGA}

Baby gem lettuce, diced tomato & cucumber, Sriracha cocktail sauce, malted bloomer bread, butter

CHICKEN, PANCETTA & CRANBERRY TERRINE ^{NGA}

Smoky jam, rocket, toasted malted bloomer, butter

MAINS

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

ROAST TURKEY ^{NGA/‡}

Sweet onion & cranberry stuffing, Cumberland sausage wrapped in smoked bacon, roast potatoes, red wine gravy

SLOW-COOKED BEEF & HORSERADISH ^{NGA/‡}

Shredded & pressed, buttered mash, red wine sauce

PAN SEARED SALMON FILLET ^{NGA/‡}

Buttered baby potatoes, Champagne butter sauce

BEETROOT WELLINGTON ^{VEA/‡}

Hasselback potatoes, red wine gravy

P U D D I N G S

MAC'S STRONGHART CHRISTMAS PUDDING ^{V/‡}

Brandy sauce, strawberry

TRILLIONAIRE TART ^{VEA*/NGA}

Chocolate pastry with caramel & chocolate ganache, chocolate sauce, honeycomb ice cream (*vegan ice cream available)

PASSION FRUIT MARTINI MESS ^{V/NGA/ ‡}

Vodka infused cream, mango purée

Add shot of Prosecco £1

LEMON TART ^V

Shortcrust pastry, cherry compote, whipped vanilla cream, freeze-dried raspberries, clotted cream ice cream

MINI MINCE PIES, COFFEES AND FESTIVE COCKTAILS AVAILABLE

3 COURSES - £40 | 2 COURSES - £36

A discretionary service charge or 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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