

# FESTIVE BUFFET

£33<sup>PP</sup>

£25<sup>PP</sup>

**Roast Beef & Horseradish Filled Yorkshires**

**Roast Turkey & Cranberry Filled Yorkshires**

**Sweet Potato & Cranberry Loaf Filled Yorkshires** V

**Pigs in Blankets** NGA  
Roast gravy

**Maris Piper Roast Potatoes** VE/NGA  
Sage salt, rich roast gravy

**Garlic & Lemon King Prawns**  
Truffle mayonnaise

**Rosemary Focaccia** VE  
Olive oil & Maldon sea salt

**Chicken Liver Parfait Toasts** NGA  
Smoky jam, chives

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

**Truffle Mushroom Toasts** VE/NGA  
Plant-based cream cheese, truffle oil

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

**British Cheese Cone** V/NGA  
Barber's 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

+£4.5<sup>PP</sup>



# FESTIVE BUFFET MENU

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SCAN TO BOOK



V Suitable for vegetarians. VE Suitable for vegans. NGA Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. Minimum 10 people. £10 pp deposit. All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.