



FESTIVE BUFFET MENU

Available to parties of 10 or more. Choose from the different options below.
Drinks packages are also available to order. Pre-order only.

GOLD BUFFET

29.95 PER PERSON

GOATS CHEESE AND SPINACH CROQUETTES (V)

With tomato salsa. (217kcal)

CHORIZO AND CHICKEN SKEWERS (254kcal)

SWEET POTATO & APRICOT FALAFEL^* (VE) (113kcal)

CHEESEBURGER SLIDER (216kcal)

SALMON & DILL FISH CAKES*

With tartare sauce. (69kcal)

MINI PIGS IN BLANKETS

With cranberry sauce. (236kcal)

SALT & PEPPER CHICKEN WINGS

with a BBQ glaze. (407kcal)

LIGHTLY DUSTED CALAMARI

with a sweet chilli & mango salsa. (77kcal)

MINI LAMB & MINT PIES (263kcal)

SPICED GRAINS SALAD (VE) (131kcal)

SMOKED SCOTTISH SALMON & AVOCADO

On toasted rustic bread. (94kcal)

SILVER BUFFET

24.50 PER PERSON

GOATS CHEESE AND SPINACH CROQUETTES (V)

With tomato salsa. (217kcal)

SALMON & DILL FISH CAKES*

With tartare sauce. (69kcal)

SALT & PEPPER CHICKEN WINGS

with a BBQ glaze. (407kcal)

CRISPY CHICKEN SLIDERS (344kcal)

MINI PIGS IN BLANKETS

With cranberry sauce. (236kcal)

LIGHTLY DUSTED CALAMARI

with a sweet chilli & mango salsa. (77kcal)

SPICED GRAINS SALAD (VE) (131kcal)

SMOKED SCOTTISH SALMON & AVOCADO

On toasted rustic bread. (94kcal)

VENISON, PANCETTA & RED WINE CROQUETTES* (96kcal)

BRONZE BUFFET

18.50 PER PERSON

WHOLETAIL SCOTTISH SCAMPI

with tartare sauce. (102kcal)

BEER-BATTERED MUSHROOMS (V)

With a sour cream dip. (190kcal)

SALT & PEPPER CHICKEN WINGS

with a BBQ glaze. (407kcal)

PULLED BEEF BRISKET SLIDERS (264kcal)

MINI PIGS IN BLANKETS

With cranberry sauce. (236kcal)

TOSSED GRAIN SALAD (VE) (45kcal)

SMOKED SCOTTISH SALMON & AVOCADO

On toasted rustic bread. (94kcal)

VEGETARIAN BUFFET (V)

20.50 PER PERSON (1092kcal)

SPICED FALAFEL SLIDERS (V)
BEER-BATTERED MUSHROOMS (V)
Sour cream dip.

**HALLOUMI & VEGETABLE
SKEWERS (V)**

**SWEET POTATO & APRICOT
FALAFEL^* (VE)**

**GOATS CHEESE & SPINACH
CROQUETTES (V)**
Tomato salsa.

SPICED GRAIN SALAD (VE)

SIDES

PRICE PER ITEM PER PERSON

Add a selection of sides onto any buffet

HAND-CUT NACHOS (V) with guacamole, sour cream and salsa. (158kcal)	3.00	TOSSED GRAIN SALAD (VE) (45kcal)	3.00
SPICED GRAINS SALAD (VE) (131kcal)	3.00	CHUNKY CHIPS (V) (340kcal)	3.50

DESSERTS

3.00 PER ITEM PER PERSON

Finish your buffet with some savoury or sweet treats

BRITISH CHEESE SELECTION (V)
Double Gloucester, Farmhouse Cheddar, Blue Shropshire and
Somerset Camembert cheese with a selection of crackers,
English beer chutney* and celery. (397kcal)

DESSERT PLATTER (V)
Salted caramel profiteroles with chocolate sauce and
baked vanilla cheese cake, with a
raspberry sauce. (767kcal)

 **MINI MINCE PIES (V)**
A festive favourite.

SANDWICH SHARING BOARDS

SANDWICH BOARD 34.00

Roast beef & horseradish, grilled chicken & avocado, mature Cheddar cheese & chutney*
and free-range egg mayonnaise sandwiches. (4677kcal)

Where table service is offered, a discretionary service charge of 10% may be added.

Allergen Information. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. ^ Contains nuts. All items are subject to availability.