

BUFFET OPTIONS

Honey Glazed Pigs in Blankets

Mozzarella Dippers with Garlic Mayonnaise

Spicy Crab Cakes with Sweet Chilli Dip

Homemade Sausage Rolls/
Vegan Sausage Rolls

Chicken Drumsticks
(Cajun, Piri Piri or Jerk)

Tempura King Prawns with Sweet Chilli Dip

Vegetable Samosas

Selection of Pizzas
(Vege, Pepperoni, Ham)

Mini Spring Rolls with Plum Sauce

Chicken Satay with Peanut Sauce

Chicken Goujons with Garlic Mayonnaise

Onion Bhajis with Mango Chutney

Breaded Garlic Mushrooms
&
Mixed Curly Fries /Onion Rings/ Jacket Wedges
(1 item)

Please choose seven items from the menu
above to serve your party

All dietary requirements must
be confirmed in advance

CHRISTMAS MENU

STARTERS

Parsnip & Apple Soup with
Toasted Cheese Ciabatta VG/GF

Chestnut & Mushroom Arancini Tomato Sauce (V)

Slow Cooked Pork Terrine
Apple Chutney & Toasted Ciabatta (GF)

MAINS

Roast Breast of Turkey, Apricot Stuffing,
Pigs in Blankets

Fillet of Trout, Crushed New Potato
& Herb Cake, Lemon Veloute

Nut Roast En-Croute Mushroom Gravy (VG)

*All the above served with a selection
of Vegetables, Roast Potatoes*

DESSERTS

Christmas Pudding with Egg Nog Custard

Spiced Ginger Sponge Pudding
Poached Pear & Vanilla Ice Cream

Baked Chocolate & Hazelnut Cheesecake,
Creme Fraiche & Cherry Compote

3 Course meal £38

2 Course meal £30

*Including Coffee, Mini Mince pies,
and Christmas Crackers*