

FESTIVE BUFFET

£16.50 PER PERSON

served for a minimum of 10 people (advance bookings only)

STONEBAKED FLATBREAD (V)

Topped with camembert and red onion marmalade

NACHOS (V)

Guacamole, sour cream and salsa

MINI SMOKED SALMON AND SOUR CREAM BRIOCHE ROLLS

TRUFFLED MUSHROOM AND CHESTNUT BRUSCHETTA (VE)

PULLED TURKEY TACOS

Southern fried Brussel sprouts

MINI CHORIZO AND HALLOUMI SKEWERS

Beetroot cous cous

PAN-FRIED KING PRAWNS

Cauliflower snow

CHRISTMAS SPICED KALE PAKORA (VE)*

Jackfruit chutney

MISO & GINGER GLAZED TURKEY SKEWERS

PIGS IN BLANKETS

SAGE & ONION SEASONED FRIES (VE)

HOUSE SALAD (VE)

MINI MINCE PIES AND MACAROONS (V)

Contains pistachios and almonds

DRINKS PACKAGES

PRE-ORDER COCKTAILS, CHAMPAGNE,
WINE OR BEERS FOR YOUR PARTY.

PACKAGES START FROM £40

HOW TO BOOK

To confirm your booking please complete the pre-order, then email or bring the form into the bar with a £10 non-refundable deposit per person.

FIRST NAME

ADDRESS

SURNAME

EMAIL

CONTACT NUMBER

FOOD PACKAGE

BOOKING DATE

FESTIVE BUFFET £16.50 PER PERSON

BOOKING TIME

NO. IN PARTY

(MINIMUM 10)

ALL·BAR·ONE

A discretionary 10% service charge will be added to your final bill. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information 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 ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = vegetarian, (Ve) = vegan, * = dish contains alcohol.