



**IT'S THE MOST
WONDERFUL TIME
OF THE YEAR...**

FESTIVE FINGER BUFFET

£26.95 PER SERVE
PRE-BOOKING REQUIRED

Mini sliders with cheese (beef and vegan patty)

Pigs in Blankets

Mini cucumber smoked salmon bites with lemon cream cheese

Mini cottage pies

Prawn twisters

Vegetarian savoury puff

Humus with carrot, celery & peppers

Baked potatoes with sour cream and chives



DESSERT ADD-ON
£4.50 PER SERVE

Mini chocolate brownie bites

Vegan cheese cake squares

FESTIVE DRINKS

Mulled cider

Mulled wine

Seasonal drinks on offer



**LOOKING TO ADD SOME
ENTERTAINMENT TO YOUR
BOOKING? LET US KNOW**

SET MENU

2 COURSE | £23.95

3 COURSE | £27.95

PRE-BOOKING REQUIRED

ROASTED RED PEPPER & TOMATO SOUP (V)

Served with ciabatta bread

SMOKED SALMON

Sliced smoked salmon, served on toasted ciabatta bread with rocket, cucumber pickle, drizzled with sour cream, dill and capers dressing

BRUSSELS PATE

Smooth Brussels pate made with pork, chicken liver and pork liver, served with toasted ciabatta and mixed leaves

SLOW ROASTED TURKEY ROULADE

Turkey fillet with pork, sage and onion stuffing wrapped in streaky bacon, served with honey glazed parsnips and carrots, roasted potatoes, brussel sprouts, pigs in blankets, chicken jus & cranberry sauce

LAMB SHANK

Served with honey glazed parsnips and carrots, roasted potatoes, brussel sprouts, red wine & rosemary jus

OVEN BAKED SALMON

Salmon fillet with parsley sauce, served with new potatoes and green beans

CARROT & CASHEW WELLINGTON (VE)

Served with roasted potatoes, brussels sprouts, green beans a vegetable jus

TRADITIONAL CHRISTMAS PUDDING (V)

Served with brandy sauce

CHOCOLATE & ORANGE CAKE (VE)

served with mixed berries

CHOCOLATE BROWNIE (V)

Rich chocolate brownie sponge base with dark chocolate and milk chocolate pieces, served with vanilla ice cream

