

estive uffet

Prosecco Reception Available
Drinks Packages / AV Equipment / No Hire Fee

£29.95 per person

Festive Flatbreads

Turkey, sage stuffing & cranberry mayo
Slow-roast pork, apple sauce & crackling
Lemon chicken & tzatziki
Harissa & maple glazed cauliflower, rocket & vegan garlic mayo (VG)

Burger Sliders

Toasted bun, lettuce, tomato, gherkin & herb slaw
28-Day aged beef, mature cheddar & caramelised onion chutney
Slow-roast pork, apple sauce & crackling
Plant-based patty, roasted mushrooms, cranberry relish & vegan cheese (VG)

Selection of Classic Quiches

Lorraine | Stilton & broccoli (V)

Chicken Liver & Brandy Pâté

Fig & apricot chutney, cornichons, toast (GFO)

Smoked Salmon Fishcakes

Dill & lemon crème fraîche

Triple-Cooked Chips & Dips

Garlic aioli | Cranberry mayo | Maple BBQ | Honey mustard | Truffle mayo

Honey & Mustard Glazed Pigs in Blankets

Ale-Battered Haddock Goujons & Tartare

Buttermilk Chicken Tenders & Roasted Garlic Aioli

Maple & Bourbon Glazed Pork Belly Bites

Garlic & Rosemary Focaccia (GFO)

Lincolnshire Sausage Rolls

Rosemary & Sea Salt Roast Potatoes (VG, GF)

~ Mini Mince Pies with Spiced Cinnamon Cream ~

Please see our website for a full allergen menu.
Alternatively, ask a member of our team.

(V) = Vegetarian | (VG) = Vegan

(GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish