

CHRISTMAS BUFFET

Pigs in Blankets

Roast Potatoes ^{vea/nga/‡}
Sage salt and red wine gravy

Chicken Liver Parfait Toasts ^{nga/‡}
Smoky jam, chives

Smoked Salmon & Cream Cheese Toasts ^{nga}
Cracked black pepper, lemon zest

Roast Beef & Horseradish Filled Yorkshires

Roast Turkey & Cranberry Filled Yorkshires

Crispy Brie Bites ^v
Smoky jam

Garlic & Lemon King Prawns
Truffle mayonnaise

Breaded Chicken Tenders
Cranberry dip

Rosemary Focaccia ^{vea}
Olive oil & Maldon sea salt

Charcuterie Cone ^{nga}
Cured pork Coppa, mozzarella, baby gherkins
& silverskin onions, chutney

British Cheese Cone ^{v/nga}
Barber Cheddar cheese, Clawson Stilton, baby gherkins
& silverskin onions

Sweet Festive Treats
Cream filled profiteroles ^{v/nga}
Triple chocolate brownie chunks ^{v/nga}
Mini mince pies [‡]

£25 PER PERSON

£10 deposit per person. Buffet available for 10 people minimum or more only.
^v Suitable for vegetarians. ^{vea} Vegan option available. ^{nga} Non-gluten option available. [‡] Contains alcohol.

DINING MENU

STARTERS

Parsnip & Chestnut Soup vea/nga

Toasted seeds, olive oil, malted bloomer bread, butter

Brie & Cranberry Tart v/‡

Apple & ale chutney, herb oil, balsamic reduction, rocket

King Prawn & Avocado Salad nga

Baby gem lettuce, diced tomato & cucumber, Sriracha cocktail sauce, malted bloomer bread, butter

Chicken, Pancetta & Cranberry Terrine nga

Smoky jam, rocket, toasted malted bloomer, butter

MAINS

All served with Tenderstem broccoli, Brussel sprouts, roasted carrots & parsnips

Roast Turkey nga/‡

Sweet onion & cranberry stuffing, Cumberland sausage wrapped in smoked bacon, roast potatoes, red wine gravy

Slow-Cooked Beef & Horseradish nga/‡

Shredded & pressed, buttered mash, red wine sauce

Pan Seared Salmon Fillet nga/‡

Buttered baby potatoes, Champagne butter sauce

Beetroot Wellington vea/‡

Hasselback potatoes, red wine gravy

PUDDINGS

Mac's Stronghart Christmas Pudding v/‡

Brandy sauce, strawberry

Trillionaire Tart vea*/nga

Chocolate pastry with caramel & chocolate ganache, chocolate sauce, honeycomb ice cream (*vegan ice cream available)

Passion Fruit Martini Mess v/nga/‡

Vodka infused cream, mango purée

Add shot of prosecco £1

Lemon Tart v

Shortcrust pastry, cherry compote, whipped vanilla cream, freeze-dried raspberries, clotted cream ice cream

Mini mince pies, coffees and festive cocktails available

3 COURSES £36.50 | 2 COURSES £32.50

A discretionary service charge of 10% will be added to your bill for parties of 8 or more.

£10 deposit per person | Children 12 and under dine half price

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