

# BUFFET MENU

## PIGS IN BLANKETS

### ROAST POTATOES <sup>VEA</sup> <sup>NGA</sup> ‡

Sage salt and red wine gravy

### CHICKEN LIVER PARFAIT TOASTS <sup>NGA</sup> ‡

Smoky jam, chives

### SMOKED SALMON & CREAM CHEESE TOASTS <sup>NGA</sup>

Cracked black pepper, lemon zest

## ROAST BEEF & HORSERADISH FILLED YORKSHIRES

## ROAST TURKEY & CRANBERRY FILLED YORKSHIRES

### CRISPY BRIE BITES <sup>V</sup>

Smoky jam

### GARLIC & LEMON KING PRAWNS

Truffle mayonnaise

### BREADED CHICKEN TENDERS

Cranberry dip

### ROSEMARY FOCACCIA <sup>VEA</sup>

Olive oil & Maldon sea salt

### CHARCUTERIE CONE <sup>NGA</sup>

Cured pork Coppa, mozzarella, baby gherkins & silverskin onions, chutney

### BRITISH CHEESE CONE <sup>V</sup> <sup>NGA</sup>

Barber Cheddar cheese, Clawson Stilton, baby gherkins & silverskin onions

### SWEET FESTIVE TREATS

Cream filled profiteroles <sup>V</sup> <sup>NGA</sup> - Triple chocolate brownie chunks <sup>V</sup> <sup>NGA</sup> - Mini mince pies ‡

**BUFFET - £30pp**

<sup>V</sup> Suitable for vegetarians. <sup>VEA</sup> Vegan option available. ‡ Contains alcohol. <sup>NGA</sup> Non-gluten option available.

Fish and poultry dishes may contain bones. Buffet available for 10 people minimum or more only.

£10 deposit per person. A discretionary service charge of 10% will be added to your bill.

# DINING MENU

## STARTERS

### PARSNIP & CHESTNUT SOUP <sup>VEA/NGA</sup>

Toasted seeds, olive oil, malted bloomer bread, butter

### BRIE & CRANBERRY TART <sup>V/‡</sup>

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

### KING PRAWN & AVOCADO SALAD <sup>NGA</sup>

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

### CHICKEN, PANCETTA & CRANBERRY TERRINE <sup>NGA</sup>

Smoky jam, rocket, toasted malted bloomer, butter

## MAINS

*All served with tenderstem broccoli, Brussel sprouts, roasted carrots & parsnips*

### ROAST TURKEY <sup>NGA/‡</sup>

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

### SLOW-COOKED BEEF & HORSERADISH <sup>NGA/‡</sup>

Shredded & pressed, buttered mash, red wine sauce

### PAN SEARED SALMON FILLET <sup>NGA/‡</sup>

Buttered baby potatoes, Champagne butter sauce

### BEETROOT WELLINGTON <sup>VEA/‡</sup>

Hasselback potatoes, red wine gravy

## P U D D I N G S

### MAC'S STRONGHART CHRISTMAS PUDDING <sup>V/‡</sup>

Brandy sauce, strawberry

### TRILLIONAIRE TART <sup>VEA\*/NGA</sup>

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

### PASSION FRUIT MARTINI MESS <sup>V/NGA/ ‡</sup>

Vodka infused cream, mango purée

Add shot of Prosecco £1

### LEMON TART <sup>V</sup>

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

**MINI MINCE PIES, COFFEES AND FESTIVE COCKTAILS AVAILABLE**

**3 COURSES - £44 | 2 COURSES - £40**

A discretionary service charge or 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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