



Merry
CHRISTMAS

Christmas Buffet Menu



Menu ONE

CRISPY BREADED BRIE BITES v

Crispy and creamy fried brie bites
with a cranberry dipping sauce.

VEGETABLE SPRING ROLLS vg

Crispy vegetable filled spring rolls.

DUCK GYOZA

Crispy fried dumplings filled with succulent duck
and served with a teriyaki dipping sauce.

MINI TRIO OF QUICHES v

Mini shortcrust pastry cases with cheese & onion,
mushroom and sundried tomato & herb filling.

POTATO LONGBOATS v

Filled with melted cheddar, leek and spinach.

MINI BRICCHE SLIDERS

With turkey and pork stuffing.

MELANGE OF POTATOES vg gf

Salt and rosemary roast potato with
maple glazed carrots and parsnips.

GREEK SALAD v gf

Mixed leaves, feta, olive, cucumber
ribbons, bell pepper and cherry tomato.

CROQUEMBOUCHE v

Profiteroles stacked with hand made caramel, stuffed
with whipped cream and topped with chocolate sauce.

v VEGETARIAN vg VEGAN gf GLUTEN FREE gfa GLUTEN FREE OPTION AVAILABLE

Due to the nature of buffets we cannot guarantee cross contamination will not occur across dishes however every effort has been made to ensure minimal cross contamination during the production process. The average adult needs around 2,000 kcal a day.

Menu TWO

CRISPY BREADED BRIE BITES v

Crispy and creamy fried brie bites with a cranberry dipping sauce.

VEGETABLE SPRING ROLLS vg

Crispy vegetable filled spring rolls.

DUCK GYOZA

Crispy fried dumplings filled with succulent duck and served with a teriyaki dipping sauce.

MINI TRIO OF QUICHES v

Mini shortcrust pastry cases with cheese & onion, mushroom and sundried tomato & herb filling.

POTATO LONGBOATS v

Filled with melted cheddar, leek and spinach.

MINI BRIOCHE SLIDERS

With turkey and pork stuffing.

MELANGE OF POTATOES vg gf

Salt and rosemary roast potato with maple glazed carrots and parsnips.

GREEK SALAD v gf

Mixed leaves, feta, olive, cucumber ribbons, bell pepper and cherry tomato.

CROQUEMBOUCHE v

Profiteroles stacked with hand made caramel, stuffed with whipped cream and topped with chocolate sauce.

MINI MINCE PIES vg

Shortcrust pastry with a mincemeat filling, topped with motif pastry lid and dusted with sugar.

CHEESE & CRACKERS v

Stilton, cheddar and brie with a selection of craft crackers to share.

v VEGETARIAN vg VEGAN gf GLUTEN FREE gfa GLUTEN FREE OPTION AVAILABLE

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PRICING

per person

PEAK

Thursday to Saturday

OFF PEAK

Sunday to Wednesday

	PEAK	OFF PEAK
MENU 1	£16.95	£15.95
MENU 2	£19.95	£18.95

Minimum 12 persons per booking.

1 week notice required.

Please state any dietary requirements, food intolerances or allergies prior to booking date.