



BUFFET

Available to parties of 10 or more. Choose from the Meat, Fish and Vegetarian options below. Prices per person.

6 items £11.50, 8 items £15.50, 10 items £18.50, Per additional item £2.50

MEAT

Mini pork pies with golden beetroot piccalilli
Pulled ham and piccalilli open tart, baked in mature Cheddar cheese
Gloucester Old Spot pork sausages with pale ale glaze
Mini steak and ale, chicken balti and shepherds pies with gravy
Hickory-smoke flavoured chicken wings served with a BBQ glaze

FISH

Lightly-dusted calamari served with preserved lemon aioli dip
Smoked salmon on toasted sourdough with avocado
Beer-battered cod goujons with samphire tartare sauce
Smoked haddock and kedgeree fishcakes with pickled fennel relish
Wholetail Whitby scampi served with samphire tartare sauce

VEGETARIAN

Macaroni cheese bites served with tomato chutney
Chargrilled aubergine & harissa nuggets served with houmous
Cherry tomato & balsamic tatin with herb oil salad
Garlic herb ciabatta bites served with tomato salsa

SALAD AND SIDES

Minimum 10 people. Prices per person

Triple-cooked chips £1.50
Nicholson's seasonal salad with bulgur wheat, chickpeas and cherry tomatoes £1.50
House-cooked nachos with mature Cheddar cheese, guacamole, sour cream and salsa to dip £1.50
British cheese selection with pale ale chutney and celery £3.00

DESSERTS

£3 each per person

Salted caramel profiteroles with chocolate sauce and glazed lemon tart with British blackcurrant curd
British cheese selection with pale ale chutney and celery

NICHOLSON'S SANDWICHES

Choose from the sandwich options below. Prices per person.

4 fillings £5.50, 6 fillings £7.95

Meat

Roast chicken & avocado mayonnaise on ciabatta

Yorkshire ham & mustard on farmhouse bread

Roast beef & horseradish on farmhouse bread

Fish

Smoked Scottish salmon & lemon aioli on sourdough bread

Prawn & Marie Rose sauce on farmhouse bread

Tuna mayonnaise & spring onion on farmhouse bread

Vegetarian

Egg mayonnaise on ciabatta

Roasted red pepper & houmous on sourdough bread

Mature Cheddar & pale ale chutney on farmhouse bread

Mixed sandwich board £20

Minimum 10 people

Roast beef & horseradish, Yorkshire ham & mustard, roast chicken & avocado, mature Cheddar & pale ale chutney and free-range egg mayonnaise served on ciabatta and farmhouse breads

NICHOLSON'S SHARING BOARDS

The cured meat board £13.50

Yorkshire cured ham, coppa pork, pancetta, pulled ham hock & pistachio rilette and schiacciata salami.

Served with golden beetroot piccalilli and sourdough

Vegetarian board £13.50

Classic houmous, crisp celery, chargrilled aubergine & harissa nuggets, cherry tomato & balsamic tatin, cucumber & red pepper, macaroni cheese bites, tomato chutney and marinated olives

Seafood board £13.50

Lightly-dusted calamari, wholetail Whitby scampi, mini smoked haddock and kedgeree fish cakes, beer-battered cod goujons, lemon aioli and samphire tartare sauce

The Nicholson's collection £14.50

Handmade Scotch egg, chargrilled chicken skewers, Gloucester Old Spot pork sausages, pulled ham hock & pistachio rilette with golden beetroot piccalilli, Nicholson's Mature Cheddar, crisp celery and marinated olives

See our selection of sides

Add cheese selection for £3.00

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. *Contains alcohol or uses alcohol as part of the cooking process; please ask a member of staff for further information. A discretionary service charge of 10% will be added to parties of 6 or more. (V) = made with vegetarian ingredients; however, some of our preparation and cooking methods could affect this.