



## **BUFFET**

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

*6 items £12.95, 8 items £16.95, 10 items £19.95, 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

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### **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

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### **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 £6.50, 6 fillings £8.95*

### 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 £25

*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

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## NICHOLSON'S SHARING BOARDS

### The cured meat board £15.50

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

Served with golden beetroot piccalilli and sourdough

### Vegetarian board £15.50

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 £15.50

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 £16.50

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.