

GOLD BUFFET

21.50 PER PERSON

DRINKS PACKAGES
AVAILABLE TO ORDER

CELEBRATE YOUR CHRISTMAS WITH US

We cater for a range of Christmas events so please speak to a member of the team to plan your party.

Smoked Scottish Salmon & Avocado

On sourdough bread.

Chicken & Chorizo Skewers

With BBQ salsa.

Mini Festive Toad In The Hole

With a cranberry glaze.

Smooth Duck Pâté*

With apple & date chutney on toasted ciabatta bread.

Salmon & Dill Fishcakes*

With chunky tartare sauce.

Sticky Beef Croquettes

With creamed horseradish mayo.

Roast Shallot & Yorkshire Ale Tart (ve)

Sweet Potato & Apricot Falafel's (ve)

BBQ Glazed Chicken Wings

Creamy Goats Cheese & Spinach Croquettes (v)

With tomato salsa dip.

Dusted Calamari

With lemon aioli.

Selection of Vegetable Crudités (ve)

With houmous dip.

ADD ANY OF THESE DESSERTS

3.50 PER PERSON

Salted Caramel Profiteroles (v)

Served with Belgian chocolate sauce and fresh cream.

Festive Dessert Platter (v)

Mini mince pies, salted caramel profiteroles and baked vanilla cheesecake served with Brandy sauce, fresh cream and Belgian chocolate sauce.

Nicholson's Cheese Board (v)

Double Gloucester, Cheddar, Blue Shropshire and Somerset Camembert cheese, served with a selection of crackers, chutney and celery.

OUR BUFFET MENUS ARE FOR A MINIMUM OF 10 GUESTS

Orders need to be placed 10 days before the event