

# GOLD BUFFET

21.95 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.

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## 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