

£ 20 PER HEAD

SELECTION OF VOL-AU-VENTS

TURKEY, MATURE CHEDDAR & TARRAGON
LEEK, PARSNIP & CRANBERRY (Ve)
OAK SMOKED SALMON, CREME FRAICHE & DILL

MEAT BOARD WITH GHERKINS & HORSERADISH

ORANGE ROASTED TURKEY
SLOW ROASTED RUMP BEEF
DUCK & PORK TERRINE

FISH BOARD WITH CAPERS & LEMONS

BLACK TREACLE CURED SALMON
SMOKED HADDOCK
MACKEREL PATE

VEGAN BOARD (Ve)

MUSHROOM, LENTILS & WALNUTS FRITTERS
PARSNIP, SUN DRIED TOMATOES & POLENTA FINGERS
ONION & CRANBERRY STUFFING BALLS
BROAD BEAN, SEITAN, WALNUT, TOMATO, QUINOA & LETTUCE SALAD

BREAD + DIPS (Ve)

MARINATED OLIVES, BEETROOT HUMMUS, SPICED CRANBERRIES,
OLIVE OIL & BALSAMIC GLAZE, OREGANO FOCACCIA, BREAD-STICKS

MINCE PIES (Ve)

WITH CREAM

£ 25 PER HEAD

EVERYTHING ABOVE PLUS...

ROOT VEGETABLE + SPICED CIDER SOUP (Ve)

WITH CRUSTY SOURDOUGH BREAD

BRITISH CHEESE BOARD WITH RED ONION CHUTNEY (V)

MATURE CHEDDAR
AGED STILTON
CORNISH BRIE

FESTIVE POTATO SALAD (V)

WITH CAPER & TARRAGON DRESSING

CHOCOLATE BITES (Ve)

GOOEY DARK CHOCOLATE BITES



**BUFFET
MENU**

