



## Finger Buffet - £18.00 p.h

### *Selection of Freshly Made Sandwiches*

Mature Cheddar Cheese & Red Onion, Roast Turkey & Cranberry Sauce,  
Tuna & Lemon Mayonnaise, Egg Mayonnaise & Cress

### *Pigs in Blankets -*

Honey & Whole Mustard & Honey Glaze

Beetroot and Goats Cheese Arancini

Ham Hock & Rosemary Crispy Polenta Bites

Mini Spinach & Ricotta Tarts

### *Bruschettas -*

Truffle Infused Cod Mousse & Basil & Tomato

### *Dessert*

Brownie Bites & Warm Mince Pies

## Traditional Christmas Dinner - £25.00 p.h

Seated 3-course hot buffet without the fuss of a pre-order. Serve yourselves from big warming dishes - The only decision will be who's going to be mum?

### *To Start*

Cream of White Onion & Thyme Soup with Crusty Bread

### *Main Course*

Bacon, Turkey, Sage & Red Onion Roulè with Honey & Thyme Roasted Roots, Beef Dripping Roast Potatoes

Chestnut Sautéed Brussels & Red Wine Jus

Roast Courgette, Butternut Squash & Cherry Tomato stuffed Pepper Gratin With Blue Cheese Sauce

This is the vegetarian option. Please let us know how many people in your Group are vegetarian

### *Dessert*

Salted Caramel Chantilly Profiteroles

### *EXTRAS TO PERSONALISE YOUR PARTY...*

Cheese as a 4th Course £8.50 per person. Add a glass of Port £12.00

Sharing Cheese Platters £50.00 serves 8 as a nibble

Fresh Coffee & Warm Mince Pies £4.50 per person

OUR CHRISTMAS BUFFET MENU IS AVAILABLE FOR 10 OR MORE GUESTS. A PRE-ORDER IS REQUIRED 14 DAYS PRIOR TO THE DATE.

Private use of the Edwardian Dining Room or The Outhouse during December on a Thursday, Friday, and Saturday require a minimum spend: Lunch £850.00 & Evening £1000.00.