

Christmas Buffet Menu

£17.50pp+VAT

This menu is only available in the month of December.
Choose two menu options (one choice must be vegetarian).
(Choose 2 main courses + vegetarian for an additional £2 per person)

Assorted Fresh Bakers Rolls

Traditional **Roast Turkey with Sage & Sausage meat Stuffing**, Chipolatas wrapped in Bacon, Roast Potatoes & Turkey Gravy

Roast Pork & Crackling with Roast Potatoes, Stuffing, Apple Sauce & Gravy

Traditional **Roast Beef with Yorkshire Puddings**, Roast Potatoes, Horseradish Sauce & Gravy (£1.50 pp sup)

Vegetarian Main Course Options.

(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille with roasted red pepper sauce & parmentier potatoes (Vegan)

Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce & parmentier potatoes (V)

All Main Course dishes are served with bowls of Seasonal Market Vegetables

Dessert

* Indicates served warm

Christmas pudding with brandy sauce
Glazed lemon tart
Banoffee pie
Traditional mascarpone tiramisu
Dark choc truffle & salted caramel torte
Mixed red berry cheesecake
Raspberry white chocolate & blueberry torte
Eton mess
American double chocolate brownie
Dark chocolate fondant*
Sticky toffee pudding*
Traditional Apple pie
Lemon infused treacle tart*
Vanilla panacotta & red berry pudding
St Clements cheesecake
Strawberry fool stack with shortbread biscuit
Vanilla & white chocolate Crème Brulee

Gluten free brownie

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie (£2.00 sup)

Sharing platter – Selection of our favourite & best miniature desserts; ideal for sharing. (£2.00 sup)

Selection of English & Continental Cheese & Biscuits (£4.00 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Tea, Coffee & Mini Mince Pies (Additional £1.75 pp)

Minimum order of 50 people.

This price includes; buffet tables with buffet table linen, presentation dishes, crockery, cutlery, disposable napkins & chefs to cook. Linen napkins are available to hire for £1 pp & linen cloths at £10.00 each.

Uniformed staff are available at £12.50 per hour, per staff member.

We need access to kitchen facilities or we can bring our own for a cost of £250 (for every 200 guests).