

£28 PP
£22 PP

BUFFET MENU

Pigs in Blankets ^{NGA}

Roast Potatoes, Sage Salt ^{VE/NGA}
Roast gravy

Roast Beef & Horseradish Filled Yorkshires

Roast Turkey & Cranberry Filled Yorkshires

Sweet Potato & Cranberry Loaf Filled Yorkshires ^V

Crispy Brie Bites ^V
Smoky jam

Breaded Chicken Tenders
Cranberry dip

Sweet Onion Hummus ^{VE/NGA}
Sage & onion stuffing

Rosemary Focaccia ^{VE}
Olive oil & Maldon sea salt

Chicken Liver Parfait Toasts ^{NGA}
Smoky jam, chives

Smoked Salmon & Cream Cheese Toasts ^{NGA}
Cracked black pepper, lemon zest

Charcuterie Cone ^{NGA}
Cured pork Coppa, mozzarella, baby gherkins & silverskin onions, chutney

British Cheese Cone ^{V NGA}
Barber's Cheddar cheese, Clawson Stilton, baby gherkins & silverskin onions

+£3 PP

Sweet Festive Treats
Cream filled profiteroles ^{V NGA}
Triple chocolate brownie chunks ^{V NGA}
Mini mince pies

DRINKS PACKAGES

FROM THE VINEYARD

6x Ponte Prosecco £187
3x Ponte Prosecco (Magnum) £150
6x Castillo De Piedra Viura (White) £137.50
6x Castillo De Piedra Tempranillo (Red) £148.50
6x Zimor Pinot Grigio Blush (Rosé) £148.50

FROM THE BREWERY

24x Peroni £109
24x Peroni Nastro Azzurro 0.0% £92.50

Fish and poultry dishes may contain bones. Buffet available for 10 people minimum or more only.
£10 deposit per person. A discretionary service charge of 10% will be added to your bill.

^V Suitable for vegetarians. ^{VEA} Vegan option available. ^{NGA} Non-gluten option available.