

£28^{PP}
£22^{PP}

Buffet Menu

Pigs in Blankets NGA

Roast Potatoes, Sage Salt, Roast gravy VE/NGA

Roast Beef & Horseradish Filled Yorkshires

Roast Turkey & Cranberry Filled Yorkshires

Sweet Potato & Cranberry Loaf Filled Yorkshires V

Crispy Brie Bites, Smoky jam V

Breaded Chicken Tenders, Cranberry dip

Sweet Onion Hummus, Sage & onion stuffing VE/NGA

Rosemary Focaccia, Olive oil & Maldon sea salt VE

Chicken Liver Parfait Toasts, Smoky jam, chives NGA

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

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

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

Sweet Festive Treats

Cream filled profiteroles V/NGA

Triple chocolate brownie chunks V/NGA

Mini mince pies

+£3^{PP}

Drinks Packages



FROM THE VINEYARD

6x Ponte Prosecco £195.50

6x Ponte Prosecco Rosé Brut £215.50

6x Ponte Gio Bianco (White Wine) £137

6x Ponte Gio Rosso (Red Wine) £136

6x Ponte Pinot Grigio Rosato (Rosé Wine) £173.50

FROM THE BREWERY

24x Peroni £121.50

24x Peroni Nastro Azzurro 0.0% £109

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

Liver 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.



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