

CHRISTMAS

BUFFET MENU

£16 Per Person

Selection of ciabatta sandwiches

Turkey & stuffing
Maple glazed ham & cheese, rocket
Brie & cranberry, gem lettuce
Hummus roasted red pepper

Steak pasty
Pork & cranberry sausage roll
Cheese & onion pasty
Cheese & broccoli quiche

50p per person add on

Mini Mince Pies

£2 per person add on

Breaded camembert rounds
Pigs in blankets

£2 per person add on

Veggie spring rolls
Duck spring rolls

£2 per person add on

Pasta salad, Potato Salad, fries & Crisps

£5 per person add on

Charcuterie Board - Salami, Prosciutto,
Chorizo, Cornish Blue Cheese, Cheddar,
Ciabatta, Grapes and Chutney



Festive Menu

Two Courses for £31
or
Three Courses for £36

Starters

- Pumpkin & chestnut soup with toasted focaccia
- Potted salmon, horseradish cream, spring onion, garlic & rosemary crostini.
- Shredded duck croquette, sweet potato puree, charred orange, bacon crumb.
- Cranberry & cream cheese bon bon, hazelnut pesto, rocket, pickled radish

Mains

- Rosted beef topside, rosemary & orange turkey crown, garlic or thyme roasted pork leg.
 - Mushroom & caramelised onion nut roast, brie & cranberry wellington.
- Served with Garlic & rosemary roast potatoes, maple glazed carrots & parsnips, swede & carrot mash, seasonal greens, braised red cabbage, Brussel sprouts, sausage meat stuffing, pigs in blankets, Yorkshire pudding
- Pan fried sea bass fillet, potato gnocchi, purple spouting broccoli, samphire, mussel cream sauce

Dessert

- Chocolate orange torte, candid orange, vanilla ice cream.
 - Christmas pudding. Brandy sauce.
- Cheese plate, Cornish blue, brie, cheddar, crackers, chutney, apple & pickled celery.
 - Cinnamon spiced pear crumble, salted caramel sauce.
 - Selection of ice creams and sorbets