

3 Courses £19.95

2 Courses £15.95



STARTER

Chicken Liver Pâté

A rich, creamy pâté served with a spicy pear and chili chutney and plated over wood-fired bread.

Sweet potato, Chili and Squash Soup

A hearty soup finished with truffle oil and served with a chunk of crusty, wood-fired bread. (VG)

Crab and Spring Onion Tart

Fresh crabmeat in a rustic pastry crust, served with a mixed leaf salad and a walnut and chili dressing (SF N)

MAINS

Wood Fired Breast of Turkey

A delicious wood-fired turkey breast with pigs in blanket, traditional sausage meat and leek stuffing, served with a rich cranberry jus.

2hr Slow Cooked Ox Cheek

Tender, 21-hour roasted ox cheek plated with a creamy sweet potato and carrot mash, slow braised balsamic red cabbage and an authentic red wine and ox cheek sauce. (GF)

Pan-Fried Salmon

Fresh salmon served with a potato and smoked bacon mussel chowder. (GF)

Stuffed Butternut Squash

Roasted butternut squash stuffed with aubergine, courgette, red onion and cherry tomatoes, topped with almond-based cheese and served with a rich, tomato and basil sauce. (VG GF)

All served with wood-fired chestnuts, smoked bacon brussel sprouts, goose fat roasted new potatoes, honey roasted parsnips and cauliflower cheese.

DESSERTS

Dark Chocolate Brownie

A rich, gooey brownie served with a hot chocolate sauce and traditional clotted cream (V N)

Lemon Posset with Cinnamon Mixed Berries

A zesty lemon posset with cinnamon-spiced berries and a homemade cinnamon biscuit (VG)

Steamed Boozy Christmas Pudding

A traditional Christmas pudding smothered in a brandy sauce

Bottomless for 1 hour CANAPÉS

Pick 4 dishes £7pp

Mini jacket potatoes with a chive and sour cream filling (V GF)

Chili tomato red onion and garlic bruschetta (V)

Smoked salmon blinis, dill cream cheese and keta eggs

Pâté en croûte

Mini red pepper tortilla (V GF)

Mini crab arancini

Pulled turkey, pomegranate and fresh coriander en croûte.

Stilton and chutney rarebit bites (V)

Mini chocolate brownies

Mini scones with jam and fresh cream



Hot Fork Buffet

3 for £12pp 4 for £16pp

Tukey Au Vin

Turkey thigh meat slow cooked with baby onions, mushrooms, cherry tomatoes & tarragon topped with a sage and onion crust and served with buttered new potatoes and parsley. (GF)

24hr Boeuf Bourguignon

Succulent pieces of prime beef marinated in red wine, cooked slowly in its own juices, with button mushrooms, silver skin onions and bacon served with garlic and rosemary potatoes.

Slow Cooked Lamb Necks

A rich, slow-cooked lamb neck braised with rosemary for 24 hours and served in a mint jus. (GF)

Chunky Cashew and Spice Quinoa Salad

Steamed and roasted quinoa served with pickled carrot, cashews, red onion, peppers, cabbage and tossed with lime. (VG N GF)

Slow Wood-Roasted Fish

Smokey, fresh whitefish coated in a tomato wood roasted red pepper and mixed bean sauce. (costing based on Pollock GF)

All buffets come with roasted carrots, parsnips, mixed leaf and bean salad, chorizo and pear braised red cabbage

Add dessert £2 per person

Vanilla, cinnamon and white chocolate bread and butter pudding.

Wood fired mini chocolate bites with hot chocolate sauce

Dishes may contain allergens, please scan the QR code. If you have any dietary requirements please speak to a member of staff.

