

# Buffet Menu

£22.00 per person

Pigs in blankets

Hot pups, mustard, crispy onions

Mini cheeseburgers, burger sauce, pickles

Turkey & cranberry sausage roll

Beetroot houmous, crudités & flatbread (pb)

Cauliflower popcorn, katsu curry sauce (pb, gif)

Wild mushroom arancini, mushroom ketchup (v)

Mac 'n' cheese bites, tomato & basil sauce (v)

Smoked mackerel pâté, soused cucumber, sea salt cracker

Crumbed smoked haddock fish cakes, tartare sauce

## Our favourite wines this Christmas to match with your seasonal menus

Add a little heaven to your roasts:

**Cave de l'Ormarine Duc de Morny Picpoul de Pinet**

Vibrant & fresh, gently perfumed, ripe melon fruit and fresh citrus on the nose. **£29**

The crowd pleaser, ideal with buffets:

**MOKO Black Sauvignon Blanc, Marlborough, New Zealand**

Zesty citrus with tropical fruits. Clean, crisp & refreshing. **£32**

Winter warmer, perfect with red meats & cheese:

**Tabali Gran Reserva Malbec, Chile**

Plums, sour cherry & aromas of violet on the nose. **£31**

And to celebrate in style:

**Henners Brut, Sussex, England**

Incredible English fizz, with orange peel & pear-drop notes. **£50**

When ordering your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of four or more are subject to a discretionary service charge of 12.5%. Key for Symbols: v - Vegetarian pb - Plant Based gif - Gluten Ingredient Free