

CHRISTMAS BUFFET MENU

Maple and mustard glazed pigs in blankets, pear chutney

Pork and sage stuffing balls, spiced apricot dip

Christmas wings in orange, cloves,
anise, cinnamon and thyme

Sticky maple and thyme glazed root veg (vg)

Sage and walnut roasted Brussels sprouts with smoked bacon*

Loaded fries with butter and thyme turkey,
baconaise, cranberry jus, crispy bacon

Mini yorkshire puddings, roast topside, red onion marmalade*

Roasted squash and goats cheese salad
Chilli , pomegranate, beetroot, miso mustard dressing (v)*

4 ITEMS FOR £10 • 5 ITEMS FOR £12 • 6 ITEMS FOR £15

*vegan options available

ADD DESSERT - £4.50 PER PERSON

Kris's baked kristmas pudding cheesecake

Caramelised apple and sultana lattice (v)

Maple glazed pecan pie

ALL SERVED WITH CHRISTMAS SPICED CREAM

MUSTARD BUFFET MENU

4 ITEMS FOR £10 • 5 ITEMS FOR £12 • 6 ITEMS FOR £15

Cheese burger sliders, burger sauce and pickles

Buttermilk fried bbq wings, smoked apple and maple

Salt and pepper french fries

Falafels, spiced beetroot hummus and flatbreads (vg)

Mini hot dogs, ketchup, onions, mustard

Vada pav sliders

Mumbai masala potato cake, spiced mango chutney (v)

Padron peppers, smoked maldon sea salt and fresh lime (vg)

Smoked salmon sliders, cornichon, beetroot and ranch

Buttermilk fried buffalo and blue cheese wings

Mini lamb tagine flat bread, pistachio dukka

Roasted squash and pickled beetroot salad

Pumpkin seeds, miso and mustard dressing (vg)

CHRISTMAS CARVERY MENU

STARTERS

Maple and mustard glazed pigs in blankets, pear chutney

Pork and sage stuffing balls, spiced apricot dip

Winter spiced butternut squash and coconut soup (vg)

MAINS

British turkey crown stuffed with shallot, chestnut, sage & fresh cranberry, wrapped in smoked streaky bacon

10 hour slow cooked prime British beef rib with port, garlic, rosemary and porcini mushroom

£1.00 supplement

Wild mushroom, chestnut and cranberry tart
Sautéed with garlic, sage, thyme, roast chestnut
and fresh cranberry in shortcrust pastry (vg)

ALL MAINS SERVED WITH:

Sticky maple glazed root veg • Garlic and rosemary roasted new potatoes • Sage and walnut roasted brussel sprouts with smoked pancetta* • Mustard mulled wine gravy

DESSERTS

Kris's baked kristmas pudding cheesecake

Caramelised apple and sultana lattice (v)

Maple glazed pecan pie

ALL SERVED WITH CHRISTMAS SPICED CREAM

£14.95 ONE COURSE - £19.95 TWO COURSES - £24.95 THREE COURSES

**vegan options available*