

# BUFFET MENU

Choose six items from the menu below £27PP



### **FISH**

Mini battered fish served with tartare sauce

Garlic chilli prawns





### PLANT BASED

Smoked paprika corn ribs

Crudité, flatbread & green pea hummus

Mushroom arancini with truffle mayo

Mini spiced vegetable curry pie





#### MEAT

Buffalo chicken wings with blue cheese dip

Chalcroft Farm beef burger slider with secret sauce

Black pudding Scotch egg

Honey & mustard pork sausages with cranberry & mandarin jam

Mini beef, mushroom & London Pride pie

Pigs in blankets

Turkey sliders with cranberry mayonnaise

Jerk chicken, red pepper & courgette skewer with garlic dip





#### **SWEET**

Warm chocolate brownie





# CHRISTMAS MENU

THREE COURSES £44.95pp

# STARTERS

Butternut squash soup with chilli & thyme roasted squash & parsley (ph)

Prawn cocktail with Thousand Island dressing

Chicken liver parfait with whipped chicken butter & toasted brioche

Goat's cheesecake with roasted beetroot, beetroot purée, balsamic glaze & beetroot crisps (v)

# MAINS

**Usk Vale turkey breast** with all the trimmings, including rosemary & apricot stuffing, pigs in blankets & cranberry & mandarin jam

**Nut roast** with all the trimmings, including cranberry & mandarin jam (pb)

Slow braised shin of beef served on potato rösti, buttered kale & pickled shallots

Pan-roasted salmon fillet served with aubergine, caper & olive caponata, braised fennel & basil oil

Wild mushroom ravioli with caramelised onion, mushroom purée & crispy onions (v)

### PUDDINGS

**Chocolate delice** with cherry chantilly, cherry compote & chocolate shards (v)

**Christmas pudding** with brandy sauce (v)

Amaretto bread & butter pudding with caramelised figs

choose between custard or vanilla ice-cream (v)

**Vanilla parfait** served with caramelised pineapple & passion fruit coulis (pb)

## CHEESEBOARD

(Supplement £10)

Black Bomber Cheddar, mature Cashel Blue & Somerset Brie with brandy apple chutney, celery, grapes & crackers (v)