

New Years' Eve Gala Buffet

ROASTED FENNEL, MUSTARD & LEMON BAKED SALMON (GF)

PRAWN & CRAYFISH COCKTAIL (GF)

SMOKED SALMON (GF)

CHICKEN & BRANDY LIVER PATE (GF)

HONEY & MUSTARD SAUSAGES

MAPLE GLAZED CHICKEN & BACON (GF)

HONEY & MUSTARD GLAZED HAM (GF)

SLOW ROASTED TOPSIDE OF BEEF (GF)

BELLY PORK BITES – in a STICKY BBQ sauce

LUXURY SAUSAGE ROLLS

PIGS IN BLANKETS

ROSEMARY & BLACK OLIVE DROP SCONES WITH GOATS CHEESE & SUN-DRIED

TOMATOES (V)

TEMPURA PRAWN SUSHI ROLL – TEMPURA BATTERED KING PRAWNS ROLLED IN JAPANESE

RICE TOPPED WITH CHILLI MAYO & TERIYAKI SAUCE

CHICKEN KATSU SUSHI ROLL – CHICKEN IN A KATSU SAUCE ROLLED WITH JAPANESE RICE

TOPPED WITH KATSU SAUCE & SLICED AVOCADO

SELECTION OF SALAMIS

WINTER SLAW (VE) CONTAINS NUTS

GREEN SALAD (VE)

MIXED BEAN & WILD RICE SALAD (VE)

CUCUMBER SALAD (VE)

POTATO SALAD (VE)

FRUITY TABBOULEH WITH FETA(V) CONTAINS NUTS

MIXED BREAD ROLLS (VE)

RED PEPPER HUMMUS (VE)(GF)

GREEN HERB MAYONNAISE (V)(GF)

RAITA DIP (V)(GF)

COURGETTE & TAHINI DIP (V)(GF)

CHEESE & BISCUITS (GFA)

FRESH FRUIT SALAD (GF)

CHERRY CHOCOLATE TRIFLE

PROFITEROLES WITH CHOCOLATE SAUCE

CITRUS TART

IF YOU HAVE ANY ALLERGIES OR QUESTIONS, PLEASE SPEAK
TO A MEMBER OF STAFF ON BOOKING

WITH PROSECCO & CANAPES ON ARRIVAL
LIVE MUSIC FROM LEAH BELLE FROM 9PM

£40 PER PERSON

PRE BOOKING ESSENTIAL