

**BOOK BEFORE
31ST OCTOBER
& RECEIVE
A FESTIVE
TREAT ON US**

£25 GIFT VOUCHER
FOR BOOKINGS OF
10 OR MORE & £50
FOR 20 OR MORE

FESTIVE BUFFET

AVAILABLE TO PARTIES OF 10 OR MORE

6 ITEMS £13.50 PER PERSON

8 ITEMS £17.50 PER PERSON

10 ITEMS £20.50 PER PERSON

MEAT

CHEESEBURGER SLIDERS - HANDMADE BEEF PATTY, WITH MUSTARD & TOPPED WITH SMOKED CHEDDAR
HANDMADE HAGGIS & PORK SCOTCH EGG WITH CELERIAC REMOULADE
CHICKEN WINGS WITH STICKY YAKINIKU SAUCE & ASIAN SLAW
CURED CALABRIAN MEATS WITH SOURDOUGH, OLIVES & MARINATED TOMATOES
CHICKEN & CHORIZO SKEWERS CHARGRILLED WITH LIME & PESTO

FISH

LIGHTLY DUSTED CALAMARI WITH 'NDUJA MAYO
DEVON CRAB ON TOASTED SOURDOUGH WITH AVOCADO & PICKLED FENNEL
MINI BEER BATTERED COD WITH TARTARE SAUCE
SMOKED MACKEREL PÂTÉ ON TOASTED SOURDOUGH
COD, SMOKED HADDOCK & SPRING ONION MINI FISHCAKES WITH TARTARE SAUCE

VEGETARIAN

BREAD-BAKED CAMEMBERT, CELERY STICKS (V)
SPICED CAULIFLOWER FRITTERS BROWN RICE & KALE SALAD, LEMON DIP (V) (A)
MISO GLAZED AUBERGINE WITH STICKY CHILLI RICE, CRISPY BLACK CABBAGE (VE)
CHERRY TOMATO & WHITE BALSAMIC TARTIN WITH ROCKET & PESTO (VE)
CREAMY SAUTÉED MUSHROOMS ON TOAST IN A RICH VEGAN BECHEMEL (VE)

ADD ANY OF THE ABOVE DISHES TO YOUR SELECTION FOR £2.50 PER PERSON

SALADS AND SIDES

ADD ANY SALAD OR SIDE TO YOUR BUFFET SELECTION, PRICES ARE PER PERSON

TRIPLE-COOKED CHIPS £1.50
RAINBOW SALAD WITH CARROT, COURGETTE, RED PEPPER,
PUMPKIN SEEDS, CHICKPEAS & AVOCADO (VE) £1.50
ROASTED BEETROOT & FETA SALAD WITH PICKLED WALNUTS (V) £1.50
SWEET POTATO FRIES £2.00

DESSERTS

£3.00 PER PERSON

SALTED CARAMEL PROFITEROLES (V)
GLAZED LEMON TART (V)
SALTED HONEY TART (V)
CHOCOLATE BROWNIE (V)

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients (A) = contains alcohol

FESTIVE BUFFET BOOKING FORM

NAME

DATE OF BOOKING

TIME OF ARRIVAL

EMAIL

TEL NO

The Buffet Menu requires a £5 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits are non-refundable when cancellations are within 48 hours of booked date. The remaining balance is required on the day of the party. Just so you know we only use the contact details on this booking form to confirm all the details of your party, send your e-voucher and process and take a deposit. For more details on how we use your information, please visit our website.

To claim your Early Booking voucher, bookings must be confirmed and deposit paid by the 31st October 2018. Your e-voucher will be emailed to you and can be used at this pub against food and drink purchases between 2nd – 31st January 2019

TOTAL NUMBER OF GUESTS

DEPOSIT PAID (£5 PER GUEST) £

FESTIVE BUFFET PRE-ORDER FORM

Please indicate in the boxes below the quantity you require for your party

MEAT

- CHEESEBURGER SLIDERS - HANDMADE BEEF PATTY, WITH MUSTARD & TOPPED WITH SMOKED CHEDDAR
- HANDMADE HAGGIS & PORK SCOTCH EGG WITH CELERIAC REMOULADE
- CHICKEN WINGS WITH STICKY YAKINIKU SAUCE & ASIAN SLAW
- CURED CALABRIAN MEATS WITH SOURDOUGH, OLIVES & MARINATED TOMATOES
- CHICKEN & CHORIZO SKEWERS CHARGRILLED WITH LIME & PESTO

FISH

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- DEVON CRAB ON TOASTED SOURDOUGH WITH AVOCADO & PICKLED FENNEL
- MINI BEER BATTERED COD WITH TARTARE SAUCE
- SMOKED MACKEREL PÂTÉ ON TOASTED SOURDOUGH
- COD, SMOKED HADDOCK & SPRING ONION MINI FISHCAKES WITH TARTARE SAUCE

VEGETARIAN

- BREAD-BAKED CAMEMBERT, CELERY STICKS (V)
- SPICED CAULIFLOWER FRITTERS BROWN RICE & KALE SALAD, LEMON DIP (V) (A)
- MISO GLAZED AUBERGINE WITH STICKY CHILLI RICE, CRISPY BLACK CABBAGE (VE)
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- CHOCOLATE BROWNIE (V)