



BUFFET MENU

STARTERS

Winter Vegetable Soup with Crusty Bread
Prawn Cocktail with Marie Rose Sauce
Cheese & Charcuterie Board
Bread Rolls & Butter
Smoked Salmon Platter with
Lemon, Capers & Dill

MAINS

Roast Turkey with Sage & Onion Stuffing
Slow Cooked Beef in Red Wine Gravy
Honey Glazed Gammon
Vegan Mushroom & Cranberry Wellington (VG)
Nut Roast (V)

SIDES

Roast Potatoes | Creamy Mashed Potatoes
Honey-Glazed Carrots & Parsnips
Brussels Sprouts with Bacon & Chestnuts
Cauliflower Cheese | Rich Turkey Gravy
Seasonal Greens | Pigs in Blankets
Braised Red Cabbage
Cranberry Sauce | Bread Sauce

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available