

**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 £10.95 PER PERSON

8 ITEMS £14.95 PER PERSON

10 ITEMS £17.95 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

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- 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

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- SMOKED MACKEREL PÂTÉ ON TOASTED SOURDOUGH
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