

# Christmas Buffet 2018

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## **BUFFET ONE**

Mezze platter, beetroot purée, hummous & tzatziki with grilled wholemeal pitta bread  
(v) Roasted red pepper tart  
Chicken liver parfait, toasted brioche  
Chargrilled piri-piri chicken  
Stonebaked Italian thin crust pizza with various toppings  
Cajun spiced potato wedges & Mexican spicy salsa  
Lightly breaded mushrooms, garlic aioli  
Smoked bacon & onion tart  
Chargrilled lamb koftes, cool tzatziki & coriander

**£12 per person, any choice of five (available for parties over 20)**

## **DRESSED BUFFET TWO**

Dressed crown of Norfolk turkey, cranberry sauce  
Roast topside of Hereford beef, horseradish cream  
Honey & mustard roast ham, Colmans English mustard  
Loch Fyne smoked salmon, lemon & dill mayo  
Chef's own hand raised chicken, ham and apricot pie, Branston pickle  
Tomato & basil salad, balsamic reduction  
House salad, French dressing  
Hot minted new potatoes

**£17 per person (available for parties over 30, in our private dining room)**

## **DRESSED BUFFET THREE**

Dressed crown of Norfolk turkey, cranberry sauce  
Roast topside of Hereford beef, horseradish cream  
Honey & mustard roast ham, Colmans English mustard  
Loch Fyne whole dressed salmon, lemon & dill mayo  
Chef's own hand raised chicken, ham and apricot pie, Branston pickle  
Tomato & basil salad, balsamic reduction  
House salad, French dressing  
Hot minted new potatoes



Woodland berry cheesecake, double cream  
Wide selection of British & continental cheeses, quince paste, rustic bread & crackers

**£23 per person (available for parties over 30, in our private dining room)**

## **PRIVATE DINING**

We can cater from twenty five up to sixty people for buffets & price fixed menus, please call the manageress on **01737 354 053** for further advice, and we will be happy to help.