# FINGER BUFFET 

ASK TO SEE OUR NO GLUTEN CONTAINING INGREDIENTS OPTIONS

## SILVER E12.50 PER PERSON

Smoky Beer-B-Cue<br>Buttermilk<br>Chicken Wings

Baby Beetroot Falafels ©
Hummus

Halloumi Fries (1)

Sweet chilli dip
\& pickled onions
Sunblush Tomato \& Basil Crostini ©

## Garlic Focaccia Bread ${ }^{\text {V }}$

Hop \& Herb Salted Skin-on Fries ©

Smoky Beer-B-Cue Buttermilk<br>Chicken Wings

Sticky Korean
Cauliflower Wings ©
Salt \& Pepper
Calamari
Sweet chilli dipping sauce

Baby Beetroot Falafels ©
Hummus
Halloumi Fries (1)
Chipotle mayo dip
\& pickled onions
Beer Cheese \&
Garlic Flatbread (

Sunblush Tomato \& Basil Crostini ${ }^{\text {© }}$

Garlic Focaccia Bread (v)

Hop \& Herb Salted Skin-on Fries ©

# DESSERTS 2.00 priprasou 

 Vegan Dishes
Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens.


# HOU PLAUJD BUFFET 

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## EHOOSE 2 HOT DISHES • IT. OOPP SERVED WITH HOUSE SALAD AND YOUR CHOICE OF TWO SIDES

## Chilli Con Carne

British beef mince cooked with aromatic spices, kidney beans and mixed peppers

## Three Bean Chilli v

Kidney beans, butter beans \& borlotti beans, onions, mixed peppers, in a medium spiced chilli sauce

## Chicken Tikka Masala

Chicken in medium spiced curry sauce with sultanas, mixed Indian spices and desiccated coconut

## Vegetable Tikka Masala (

Carrot, potatoes, red onion, green beans, red pepper \& cauliflower in a mild creamy tikka masala sauce)

## Beef Lasagne

Four layers of egg pasta with a minced beef, mushroom and red wine ragu, topped with a creamy white béchamel, cheddar and mozzarella cheese

## Vegetable Lasagne Verdi (

Layers of green pasta filled with a tomato \& vegetable sauce topped with cheese sauce \& mozzarella cheese

## OTJ

# Hop \& Herb Salted Skin-on Fries (6) <br> Long Grain White Rice ©o <br> Brewer's Cask Ale Battered Onion Rings 

# Loaded Nachos (V) <br> Seasoned Corn Ribs © Garlic Focaccia Bread (v) <br> Freshly Baked Pretzel © 

Add something sweet for 2.00 extra
Millionaire Shortbread


# SANDWIGH BUFFET 

## ASK TO SEE OUR NO GLUTEN CONTAINING INGREDIENTS OPTIONS

SILVER 12.50PP
3 focaccia fillings \& 2 buffet plates

GOLD 14.50PP
3 focaccia fillings \& 3 buffet plates

## BRONZE 9.00PP 3 focaccia fillings

# JOASTED FOCACCIA SANDWICFES 

ALL SERVED WITH HOP \& HERB SALTED SKIN-ON FRIES

Egg Mayo \& Lamb's Leaf Lettuce (

# Mature Cheddar Cheese \& Caramelized Red Onion Chutney (V) 

Pulled Beer Can Chicken, Smoked Bacon, Mayo \& Rocket

Fire Roasted Red Peppers, Halloumi, Lamb's Leaf Lettuce $\sqrt{ }$ )

## Slow Cooked Pork Carnitas \& Beer-B-Cue Sauce

Smashed Avocado \& Roasted Red Pepper (6)

## Salt \& Pepper Calamari <br> Sweet chilli dipping sauce

Halloumi Fries ( )
Sweet chilli dipping sauce
\& pickled red onions

Smoky Beer-B-Cue Buttermilk Chicken Wings

Sticky Korean<br>Cauliflower Wings (6)

## Baby Bectroot Falafels ©

Hummus

Sunblush Tomato
\& Basil Crostini (
Beer Cheese \&
Garlic Flatbread (V)
(V) Vegetarian Dishes
 Vegan Dishes

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens.
Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen


