

FINGER BUFFET



GOLD

Chicken & smoked ham hock terrine,
focaccia crostini, beer chutney

**Wild mushroom, mozzarella & truffle
arancini,** roasted tomato sauce, basil **V**

Salt & pepper calamari, garlic mayo

Roasted turkey & stuffing focaccia sliders,
cranberry sauce, crispy bacon

Baby beetroot falafels hummus,
pickled red onion **VE**

Buttermilk chicken wings in a
cranberry & habanero glaze

Chimichurri prawn skewers,
coriander, zesty lime

Lebanese style flatbreads,
hummus, olive oil **VE**

Pigs in blankets with honey
& mustard glaze **GF**

Hop & herb salted fries **VE**

SILVER

Buttermilk chicken wings in a
cranberry & habanero glaze

**Roasted turkey & stuffing
focaccia sliders,** cranberry sauce,
crispy bacon

**Wild mushroom, mozzarella & truffle
arancini,** roasted tomato sauce, basil **V**

Lebanese style flatbreads,
hummus, olive oil **VE**

Pigs in blankets with honey
& mustard glaze **GF**

Baby beetroot falafels, hummus **VE**

Hop & herb salted fries **VE**

DESSERTS

Vanilla cheesecake bites

Chocolate brownie bites

MINIMUM ORDER 10+ PEOPLE

V VEGETARIAN DISHES **VE** VEGAN DISHES **GF** NO-GLUTEN CONTAINING 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. Scan the QR code for allergen info. A discretionary service charge will be added to your bill. 100% of all tips go to the team.

