FINGER BUFFET

CUI D

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

SIIVFR _

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

Chocolate brownie bites

DESSERTS _

Vanilla cheesecake 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 of 12.5% will be added to your bill. 100% of all tips go to the team. *We require a £5pp deposit to secure booking. PB3









