

# 'AT HOME' OR 'OFFICE PARTY'

## FESTIVE BUFFET MENU

(AVAILABLE FROM MONDAY 7<sup>TH</sup> DECEMBER TO SUNDAY 3<sup>RD</sup> JANUARY)

COLD ROASTED TURKEY BREAST, HONEY + MUSTARD ROASTED GAMMON,  
APRICOT STUFFING, HOMEMADE CRANBERRY SAUCE + HOMEMADE PICCALILLI

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PORK, BLACK PUDDING + APPLE SAUSAGE ROLLS

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GIN CURED SALMON, SMOKED MACKEREL PATE, BLOODY MARY PRAWN COCKTAIL

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SELECTION OF HAND CUT SANDWICHES (VEGAN + VEGETARIAN OPTIONS)

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VEGAN BLACK PUDDING, HOMEMADE BROWN SAUCE

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SALT BAKED NEW POTATOES, ALI OLI (VEGAN)

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LANCASHIRE SAUCE HUMMUS, OLIVES, SUN BLUSHED TOMATOES, CROSTINI (VEGAN)

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'DOUBLE BOMBER' CHEESE + BEER ONION QUICHE (VEGETARIAN)

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HOMEMADE 'SLAW, MORROCCAN COUS-COUS, WALDORF SALAD (VEGAN)

**£15.00 PER PERSON (MINIMUM 6 PEOPLE)**

## EXTRAS

FRESHLY BAKED BREADS + ROLLS, FLAVOURED BUTTER £2.00 (PER PERSON)

PLATTER OF NORTHERN CHEESES + TRACKLEMENTS £3.00 (PER PERSON)

PLATTER OF MINI EAGLE + CHILD DESSERTS £3.00 (PER PERSON)

2 PINT PITCHERS OF THWAITES CASK ALE £6.00

HOUSE WINES £10.00 (PER BOTTLE)

HOUSE PROSECCO £15.00 (PER BOTTLE)