



FESTIVE BUFFET MENU

£21 PER PERSON

CRANBERRY GLAZED PIGS IN BLANKETS [G, SU]

HOT HONEY TURKEY GOUJONS

SOUTHERN FRIED CAULIFLOWER BITES (V+)

AUBERGINE SUNFLOWER SEED SATAY SKEWERS (V+) [SO]

HAGGIS QUESADILLAS [G, M]

Mature cheddar, Irn Bru chilli jam

DATES WITH PROSCIUTTO & CASHEL BLUE CHEESE [M, SU]

SAGE & ONION WAFFLE FRIES (V+)

SMOKED SALMON & DILL CREAM CHEESE [G, F, M]

Served on soda bread

MINCE PIES (V+) [G]

BAILEY'S CREAM (V) [M, SO, SU]

ALLERGEN INFORMATION

Gluten = G
Milk = M

Egg = E
Fish = F

Mollusc = MO
Celery = CE

Soya = SO
Crustacean = CR

Mustard = MU
Sesame = SE

Lupin = L
Sulphites = SU

Nuts = N
Peanuts = P

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. (V)-Vegetarian (V+)-Vegan. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 4% will be added to all bills. Minimum 20 people.