

Buffets

BUFFET PRICES ARE PER PERSON. MINIMUM OF 10 PEOPLE

Gold

13.99

(SUN - TUES)

14.99

(WED - SAT)

PANKO-CRUMBED CALAMARI STRIPS
WITH MAYONNAISE

GARLIC TIGER BREAD STRIPS (V)

CRISPY COATED BUTTERMILK TURKEY
FILLET BURGER AND MAYO SLIDERS

CRUDITÉS WITH A SELECTION OF DIPS (V)

BAKED FALAFEL BITES (VG)
WITH VEGAN MAYO

HALLOUMI, TOMATO & OLIVE SKEWERS (V)

STICKY BBQ PIGS-IN-BLANKETS

VEGETABLE GYOZA (VG-M)

BABY POTATOES (VG)

COD GOUJONS#

TOMATO & ALMOND PESTO BRUSCHETTA (VG)

DRESSED MIXED SALAD WITH SOYA BEANS
AND AN OMEGA SESAME SEED SPRINKLE (VG)

SOUTHERN-FRIED CHICKEN GOUJONS
WITH A BBQ DIP

COOKIE-CRUMB PROFITEROLES (V)

Silver

10.99

(SUN - TUES)

11.99

(WED - SAT)

PANKO-CRUMBED CALAMARI STRIPS
WITH MAYONNAISE

TRIPLE-COOKED CHUNKY CHIPS (V)

CRISPY COATED BUTTERMILK TURKEY FILLET
BURGER AND MAYO SLIDERS

CRUDITÉS WITH A SELECTION OF DIPS (V)

CRISPY CHICKEN WINGS

HALLOUMI, TOMATO & OLIVE SKEWERS (V)

STICKY BBQ PIGS-IN-BLANKETS

VEGETABLE GYOZA (VG-M)

CRISPY COATED KING PRAWNS
WITH SWEET CHILLI SAUCE

TOMATO & ALMOND PESTO
BRUSCHETTA (VG)

COOKIE-CRUMB PROFITEROLES (V)

Bronze

7.99

(SUN - TUES)

8.99

(WED - SAT)

PANKO-CRUMBED CALAMARI STRIPS
WITH MAYONNAISE

TRIPLE-COOKED CHUNKY CHIPS (V)

GARLIC TIGER BREAD STRIPS (V)

TURKEY, BACON, MAYO &
CHEESE SANDWICH

CRUDITÉS WITH A SELECTION OF DIPS (V)

SAUSAGE ROLL

CRISPY CHICKEN WINGS

BAKED FALAFEL BITES (VG)
WITH VEGAN MAYO

Add Cookie-crumb profiteroles (V) 1.50

Vegan substitutes available on request

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergies before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.

All weights are approximate uncooked. #Fish and poultry dishes may contain bones.
\$Chopped and shaped seasoned turkey.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with Vegetarian ingredients, however produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.

These menus require a pre-order. We require a deposit to confirm your booking, and full pre-payment for all items pre ordered in advance. All pre-payments are fully redeemable against the total bill. Buffets are for a min. of 10 people. Christmas Day, Boxing Day and NYE menus may not be available on all locations and will be subject to opening times. Please refer to our full terms and conditions on our website www.classicinns.co.uk

Festive Set Menu

3 courses 14.99 Sun - Tues | 16.99 Wed - Sat

Starters

TOMATO & BASIL SOUP (V)

Served with rustic bread and butter
Vegan option available on request

KING PRAWN, LOBSTER & SEAFOOD COCKTAIL

Crispy coated king prawns on a bed of lobster & seafood salad, with a Prosecco Marie Rose sauce

MUSHROOM CROSTINI (VG)

Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and red onion chutney

Mains

HAND-CARVED TURKEY

With a pork, cranberry & fig stuffing, pigs-in-blankets, roast potatoes, seasonal vegetables and a rich beef gravy

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables and cranberry gravy on the side

RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes and seasonal vegetables

FILLET OF SALMON

With butter & chive-glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with roast potatoes and seasonal vegetables

Add a side of six pigs-in-blankets 1.95

Add a side of pork, cranberry & fig stuffing 1.95

Desserts

CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum, served with hot brandy sauce

FESTIVE FRUIT CRUMBLE (VG)

With non-dairy custard

BAKED VANILLA CHEESECAKE (V)

Served with a fruits of the forest compote

CHERRY BROWNIE CHEESECAKE (VG-M)

Served with Belgian chocolate sauce.
Contains almond milk

Children's Menu

3 courses

7.99 Sun - Tues 8.99 Wed - Sat

STARTERS

TOMATO & BASIL SOUP (V)

Vegan option available on request

CHEESY GARLIC BREAD (V)

CRISPY COATED KING PRAWNS

MAINS

HAND-CARVED TURKEY

FESTIVE CRISPY COATED BUTTERMILK TURKEY BURGER

FESTIVE VEGETABLE BURGER (VG)

VEGETABLE & CRANBERRY ROAST (V)

DESSERTS

CHERRY BROWNIE CHEESECAKE (VG-M)

Contains almond milk

COOKIE-CRUMB PROFITEROLES (V)

VANILLA ICE CREAM (V)

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST, FROM OUR TEAM.

OUR MENUS DO NOT LIST ALL INGREDIENTS.

Boxing Day

3 COURSES 19.99

Starters

TOMATO & BASIL SOUP (V)

Served with rustic bread and butter

Vegan option available on request

KING PRAWN, LOBSTER & SEAFOOD COCKTAIL

Crispy coated king prawns on a bed of lobster & seafood salad, with a Prosecco Marie Rose sauce

MUSHROOM CROSTINI (VG)

Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and red onion chutney

Mains

HAND-CARVED TURKEY

With a pork, cranberry & fig stuffing, pigs-in-blankets, roast potatoes, seasonal vegetables and a rich beef gravy

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables and cranberry gravy on the side

RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes and seasonal vegetables

FILLET OF SALMON

With butter & chive-glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with roast potatoes and seasonal vegetables

Add a side of six pigs-in-blankets 1.95

Add a side of pork, cranberry & fig stuffing 1.95

Desserts

CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum, served with hot brandy sauce

BAKED VANILLA CHEESECAKE (V)

Served with a fruits of the forest compote

FESTIVE FRUIT CRUMBLE (VG)

With non-dairy custard

CHERRY BROWNIE

CHEEZECAKE (VG-M)

Served with Belgian chocolate sauce.

Contains almond milk

COFFEE AND MINCE PIE (V)

Children's Menu

3 COURSES 10.99

STARTERS

TOMATO & BASIL SOUP (V)

Vegan option available on request

CHEESY GARLIC BREAD (V)

CRISPY COASTED KING PRAWNS

MAINS

HAND-CARVED TURKEY

FESTIVE CRISPY COATED

BUTTERMILK TURKEY BURGER

FESTIVE VEGETABLE BURGER (VG)

VEGETABLE & CRANBERRY ROAST (V)

DESSERTS

CHERRY BROWNIE CHEEZECAKE (VG-M)

Contains almond milk

COOKIE-CRUMB PROFITEROLES (V)

VANILLA ICE CREAM (V)

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produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

See main menu for full terms and conditions, plus allergen guidance

New Year's Eve

3 COURSES 29.99

Starters

TOMATO & BASIL SOUP (V)

Served with a rustic bread and butter

Vegan option available on request

KING PRAWN, LOBSTER & SEAFOOD COCKTAIL

Crispy coated king prawns on a bed of lobster & seafood salad, with a Prosecco Marie Rose sauce

MUSHROOM CROSTINI (VG)

Toasted rustic bread, topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted rustic bread and red onion chutney

Desserts

CHERRY BROWNIE CHEEZECAKE (VG-M)

Served with Belgian chocolate sauce

Contains almond milk

CHOCOLATE AND HAZELNUT TART (V)

Rich chocolate tart topped with hazelnut sauce, with a smooth and creamy white chocolate filling, served with mince pie ice cream and Belgian chocolate sauce

PORNSTAR PAVLOVA (V)

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

CHEESE PLATE (V)

A selection of British cheeses served with black grapes, caramelised red onion chutney and Carr's® water biscuits

COFFEE & MINCE PIE (V)

Main

CHICKEN FLORENTINE

Lemon-&-olive-oil-marinated chicken breast, topped with spinach and wrapped in bacon, with a Béarnaise butter sauce, roast potatoes, braised red cabbage and seasonal vegetables

FILLET OF SALMON

With butter-&-chive-glazed roast baby potatoes, braised red cabbage, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce, topped with a lobster & seafood beignet

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with roast potatoes, braised red cabbage, seasonal vegetables and a Yorkshire pudding

8oz FILLET STEAK

Served with roast potatoes, braised red cabbage, seasonal vegetables, a Yorkshire pudding and a roasted onion, Madeira wine & redcurrant sauce

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables and cranberry gravy on the side

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