

# Buffets

BUFFET PRICES ARE PER PERSON. MINIMUM OF 10 PEOPLE

## Gold

**14.99**

(SUN - TUES)

**15.99**

(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

**11.99**

(SUN - TUES)

**12.99**

(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

**8.99**

(SUN - TUES)

**9.99**

(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](http://www.classicinns.co.uk)

# Festive Set Menu

3 courses 16.99 Sun - Tues | 18.99 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

8.99 Sun - Tues 9.99 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 24.99

## 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 12.99

### 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 32.99

## 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)

## Mains

### 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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