

BUFFET MENU

SILVER BUFFET

STICKY BBQ PIGS-IN-BLANKETS
CHIPS (V)
CHEESE & RED ONION CHUTNEY SANDWICH (V)
CRISPY CHICKEN WINGS
BEER-BATTERED ONION RINGS (V)
NACHOS AND DIPS (V)
SAGE & ONION STUFFING BALLS (V)
TOASTED GARLIC BREAD (V)
TURKEY, SAGE & ONION STUFFING & CRANBERRY SUB

Vegan substitutes available please request at point of booking



GOLD BUFFET

SILVER BUFFET PLUS THE BELOW

BREADED BRIE WEDGES (V)
PANKO-CRUMBED CALAMARI STRIPS
FESTIVE BURGER
SOUTHERN-FRIED CHICKEN GOUJONS

Vegan substitutes available please request at point of booking

ADD COOKIE-CRUMB PROFITEROLES (V)

Do you have any allergies?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients.

We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones. All weights are approximate uncooked.

[V] Suitable for vegetarians. [VG] Suitable for vegans [VG-M] Suitable for Vegans, however produced in a factory that handles milk and/or egg with a may contain warning.

Buffets are for a minimum of 10 people. All bookings require a £5-per-person deposit to secure the booking. Please refer to our full terms and conditions on our website

<https://www.stonegatepubs.com/terms-conditions>. Our set menu does require a pre-order. Deposits are fully redeemable against the total bill. Deposits will be forfeited should you decide to cancel your booking. Full payment in some instances may be required two weeks prior to the event. Please discuss this with management at the time of the booking. Please see main menu for full terms and conditions.