barluga
grey st

Christmas

CANAPÉS 3 x £13pp 5 x £20pp 8 x £28pp

- smoked salmon blinis - crème cheese, lemon & dill
- rump steak - bearnaise
- jamon iberico - manchego, onion jam
- truffle & parmesan arancini - basil aioli (v)
- squash & sage tartlet (v)
- mackerel pâté en croute - pickled cucumber
- mushroom & tarragon vol-au-vent (v)
- frittata - paprika mayo (v)

BUFFET 6 x £24pp 8 x £29pp 10 x £36pp

- roast turkey & stuffing stotties - rich gravy
- garlic & rosemary roast potatoes (pb) (wf)
- brie wedges - cranberry relish (v)
- roast pork & apple sandwiches (wfo)
- pork, sage & onion sausage rolls
- pigs in blankets - maple & wholegrain mustard
- mushroom & caramelised onion tartlets (v)
- brie & bacon sandwiches - cranberry sauce (wfo)
- curried halloumi skewers - mango chutney (v) (wf)
- profiteroles - chocolate sauce (v)

please let us know if you have any dietary requirements, we are happy to tailor your menu to fit all dietary needs

(n) contains nuts (v) vegetarian (pb) plant based (pbo) plant based option available, for further allergen or dietary information please ask a member of our team please note all items on the menu are produced or handled in an environment that contains the 14 allergens. the cooking oil used for deep - fat frying is a vegetable oil made from genetically modified (GM) soybeans.
all ingrediant weights are accurate pre - cooking