



CHRISTMAS MENU

COLD BUFFET (£15 PER HEAD)

(Minimum 20 people)

TURKEY SANDO

Sliced turkey - cranberry - braised red cabbage - pork & apple stuffing - pickled onions - sage mayo

CRIMBO HAM SANDO

Heritage breed smoked ham hock - pickled red cabbage - mustard ketchup - honey & clove mayo

NUT ROAST SANDO (VE)

Nut roast - pickled red onion - cranberry - sage mayo

SALADS

CHRISTMAS SLAW (V)

Slaw with mandarin, pistachio & pomegranate

ROAST POTATO SALAD (VO)

Roast baby potatoes - onion - sage - honey & clove mayo - bacon

BOLT ONS

PORK, APPLE & SAGE SAUSAGE ROLLS (£3 PER HEAD)

Pork, apple & sage stuffing wrapped in all butter puff pastry

FEEND MINCE PIES (£4 PER HEAD) (V)

House made mince pies served with whipped brandy cream

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS -
ALSO VEGETARIAN & VEGAN NUMBERS AS WE CAN ADAPT RECIPES TO SUIT.

(V) VEGETARIAN - (VE) VEGAN - (VO) VEGETARIAN OPTION AVAILABLE - (VEO) VEGAN OPTION AVAILABLE





CHRISTMAS MENU

HOT TAPAS/BUFFET (£24 PER HEAD)

(Minimum 20 people)

CAN BE SERVED TAPAS TO INDIVIDUAL TABLES (UPTO 50 PEOPLE), OVER 50 PEOPLE WILL BE SERVED
BUFFET STYLE

PULLED TURKEY

Pulled turkey in jus served with crispy sage & bacon

NUT ROAST (VE)

Nut roast with Christmas spices served with crispy sage

CRISPY STUFFING BALLS (VO)

Crispy pork, apple & sage stuffing balls loaded with cranberry &
truffle cheese sauce

LOADED ROASTIES (V)

Crispy roast potatoes served with truffle cheese sauce & pickled
red onion

MAPLE ROAST VEG (VE)

Seasonal roast vegetables finished with maple glaze

BRAISED RED CABBAGE (V)

Red cabbage braised in butter, red wine and Christmas spices

ALL SERVED WITH JUGS OF TURKEY GRAVY (SHITAKE & ONION GRAVY AS VEGETARIAN AND
VEGAN OPITON

BOLT ONS

CHRISTMAS SPICED EGG CUSTARD TART (V) (£6 PER HEAD)

Christmas spiced egg custard tart served with plum crumble

FEEND MINCE PIES (£4 PER HEAD) (V)

House made mince pies served with whipped brandy cream

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COLD BUFFET (£15 PER HEAD)

(Minimum 20 people)

SANDWICHES

STOUT & MAPLE PULLED BEEF

Pulled beef braised in stout & maple, mustard ketchup, mayo, pickled red onion

CHICKEN SHAWARMA

Chicken shawarma, burnt chilli & red pepper ketchup, garlic mayo, pickled red cabbage, red onion

CHEESE & CHILLI JAM (V)

Mature cheddar, chilli & ginger jam, red onion, pickled red cabbage

SALADS

PICKLED CHEDDAR SLAW (V)

Slaw made with pickled red cabbage, mature cheddar and red onion

HARISSA POTATO SALAD (V)

Potato salad made with harissa, shallots, herbs & gherkin

BOLT ONS

SHEEK SAUSAGE ROLLS (£3 PER HEAD)

Sheek kebab sausage rolls made with all butter puff pastry

CHOCOLATE BROWNIES (V) (£5 PER HEAD)

Chocolate brownies served with whipped vanilla cream

SALTED CARAMEL CUSTARD TART (V) £6 PER HEAD

Salted caramel egg custard tart served with creme fraiche

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PIZZA PARTY (£16 PER HEAD)

PIZZA PARTY SERVED BUFFET STYLE WITH FRIES & DIPS OF YOUR CHOICE
(Minimum 20 people)

MARINARA (VE)

Tomato base, garlic, basil, oil

MARGHERITA (V)

Tomato base, fior di latte, basil, oil

PEPPERONI

Tomato base, fior di latte, pepperoni picante, hot maple drizzle

WILD ANIMAL

Tomato base, fior di latte, pepperoni picante, shredded salami, in house made n'duja

HAM N WTF

Roasted pineapple & habanero base, fior di latte, prosciutto

HOUSE FRIES (VE)

Hand cut, twice cooked skin on fries

FEEND DIPS

Ketchup, mayo, garlic mayo, butter buffalo, Korean ketchup, chipotle & maple ketchup, burnt chill & red pepper ketchup

BOLT ONS

CHOCOLATE BROWNIES (V) (£5 PER HEAD)

Chocolate brownies served with whipped vanilla cream

SALTED CARAMEL CUSTARD TART (V) £6 PER HEAD

Salted caramel egg custard tart served with creme fraiche

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