

The
Garden
BAR

Christmas **FORK BUFFET**



Minimum order 30 Guests
Available for Private Hire only
Menu served Sunday-Thursday 12-9pm
and Friday-Saturday 12-3pm

Fully seated option, best for private parties with 30-50 guests wanting to all sit and enjoy amazing food while the fire roars, the Christmas tunes jingle in the background and the Mulled Wine is flowing!

Choose 2 options for each buffet course that you wish to offer to your guests, then let us know the required quantities of each item (one per person) and we'll take care of the rest! If you have a small amount of Vegetarian or Vegan guests, their choices will not count towards the 2 options -

Example : 25 x Turkey, 17 x Beef Topside, 3 x Vegan Wellington.

The tables and venue will be decorated for the festivities. Crackers containing bad jokes included. You are welcome to create name cards and a table plan if you wish. Our Christmas Menus are available from November 25th-December 24th by pre-order only. Your pre-order must be completed 4 weeks before the event, with full payment required no later than 2 weeks before the event.

✓ Vegetarian ✓ Vegan ✓ Vegan option available on request

Ⓜ No Gluten containing ingredients

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Please let us know if you require items with no Gluten-containing ingredients or dairy-free options. If you have any allergies or dietary requirements, please inform our staff prior to placing your order so that we can ensure your needs are met. Please note that we use a wide range of ingredients and that the majority of our food is prepared on-site and therefore whilst we aim to be as accurate as possible with the information we provide, we cannot guarantee that our food is free of unintentional allergens.

2 COURSES £25pp

(£20.83pp ex VAT)

Choose 2 Main options,
Choose 2 Starter OR
2 Dessert options

3 COURSES £30pp

(£25pp ex VAT)

Choose 2 Starter options,
Choose 2 Main options,
Choose 2 Dessert options.

Starter Options

1. Bloody Mary Prawn Cocktail Ⓜ
2. Smoked Salmon, Cream Cheese, Pickled Cucumber and Herb Dressing Ⓜ
3. Ham Hock Terrine, Piccalilli & Toast.
4. Spiced Carrot and Parsnip Soup ✓Ⓜ
5. Leek & Blue Cheese Tart with Honeyed Walnuts and Chicory ✓

Main Options

1. Traditional Roast Turkey with all the Trimmings Ⓜ
2. Salmon Wellington with New Potatoes, Green Beans and Hollandaise Sauce.
3. Beef Topside with all the Trimmings Ⓜ
4. Roast Rib of Beef with all the Trimmings (+£10pp) Ⓜ
5. Roast Goose with all the Trimmings (+£20pp) Ⓜ
6. Parsnip and Cranberry Nut Roast with Roast Potatoes, Red Cabbage, Roasted Carrots & Onion Gravy ✓Ⓜ
7. Beetroot Wellington with New Potatoes, Green Beans and Onion Gravy ✓

Dessert Options

1. Traditional Christmas Pudding with Brandy Butter & Custard ✓
2. Warm Mince Pies with Vanilla Ice-Cream ✓✓
3. Apple Pie & Custard ✓
4. Chocolate Brownie with Vanilla Ice-Cream ✓Ⓜ