



CHRISTMAS BUFFET MENU

Create your own - £5 per portion on each dish

SEAFOOD

St Mawes smoked haddock kedgeree arancini with a coronation dip

Fritto Misto, black garlic aioli

Traditional smoked salmon platter

Southwest seafood cocktail

MEAT

Pigs in blankets, honey mustard dressing

Southwest charcuterie board, pickles, sourdough

Turkey, stuffing & cranberry sliders

Slow cooked Gloucestershire lamb shoulder, baba ganoush, apricot harissa couscous, flatbreads

VEGETARIAN & VEGAN

Nibbles (Olives, Smoked almonds, Onion Rings)

Selection of flatbread pizzas (v)

Gochujang cauliflower (vg)

White lake fetish cheese salad with caramelised walnuts (v)

British cheese selection, chutney, crackers (v)

DESSERTS

Clementine & pistachio pavlova with winter berries

House made chocolate tart with chantilly cream

