



Celebrations | Weddings | Functions

The Mistletoe Party Buffet Menu 2025

(Sunday to Thursday's Minimum Numbers of 35 People)

(Friday and Saturday Minimum Numbers of 50 People)

Homemade Turkey Curry served with Steamed Basmati Rice *GF*
Sweet and Sour Chicken Bites served with Steamed Basmati Rice *GFA*

Mini Vegetable Spring Rolls *V*

Mini Vegetable Samosas

Breaded Mozzarella Sticks *V*

Chefs Homemade Cheese and Onion

Chefs Homemade Brie Cranberry Quiche *V*

Westcountry Sausage Rolls

Breaded Wholetail Scampi

Homemade Pigs in Blankets

Breaded Mushrooms *V*

Dips Sweet Chilli, Mayonnaise, Tartar Sauce and BBQ sauce *V GF*

Tossed Mixed Salad *V GF*

Homemade Coleslaw *V GF*

Chips or Roast Potatoes *V*

Sandwich Selection on Freshly Baked Hallett's White or Granary Bread

Choose 4 of the following Fillings Honey Roast Ham, Tuna and
Mayonnaise, Coronation Chicken, Egg Mayonnaise, *V* Cheddar cheese &
Chutney *V* and Brie and Cranberry *V*.

Sweet Endings

Chefs' Warm Mince Pie *V*

Served with cotted cream

Old Fashioned Homemade Fruit Trifle *V*

Served with pouring cream

£21.95 Per Person

*V = Vegetarian, VG = Vegan, GF= Gluten Free, GFA = Gluten Free
Alternative*

Gluten free and Vegan Choices available

All our produce is sourced locally wherever possible.

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion and this menu can be withdrawn at any time