

Est. 2012
George
PAYNE
PUBLIC HOUSE



CHRISTMAS
BUFFET



CHRISTMAS BUFFET MENU

BUFFET

£15 Per Head

Selection of festive sandwiches (**vo**)(**vgo**)(**ngcio**)
Maple glazed pigs in blankets
Sage & caramelized onion sausage rolls (**v**)(**vgo**)
Garlic & herb roast potatoes & gravy (**vgo**)(**ngci**)
Warm mince pies with cream (**v**)

FINGER BUFFET

£20 Per Head

Selection of festive sandwiches (**vo**)(**vgo**)(**ngcio**)
Sage & caramelized onion sausage rolls (**v**)(**vgo**)
Breaded brie wedges with cranberry sauce (**v**)
Maple glazed pigs in blankets
Festive stuffing balls (**vg**)
Chicken wings with caramelized cranberry & orange glaze (**ngcio**)
Smoked trout blinis, horseradish crème fraiche, dill, lemon & pickled cucumber
Garlic & herb roast potatoes & gravy (**vgo**)(**ngci**)
Warm mince pies with cream (**v**)

ROAST BUFFET

£25 Per Head

Roast turkey crown (**ngci**)
Roasted sirloin of beef (**ngci**)
Maple roasted root vegetable nut roast (**vg**)(**ngci**)
Garlic & herb roasted potatoes (**vgo**)(**ngci**)
Glazed root vegetables (**vg**)(**ngci**)
Brussel sprouts (**v**)(**vgo**)(**ngci**)
Seasonal garlic greens (**v**)(**vgo**)(**ngci**)
Mulled wine red cabbage (**vg**)(**ngci**)
Red wine gravy (**vgo**)(**ngci**)
Festive stuffing balls (**vg**)
Maple glazed pigs in blankets
Warm mince pies with cream (**v**)

ADDITIONS

Petit fours & coffee (**vo**)(**vgo**) £6pp
Festive cupcake selection (**v**)(**ngcio**) £6pp

Mince pie cupcakes with brandy buttercream frosting
Wild morello cherry cupcakes with amaretto & mascarpone frosting
Chocolate Christmas pudding cupcakes with holly & the ivy

Cheeseboard, selection of cheeses, chutneys, crackers and fruit (**v**) £8pp

Please inform us of any allergies, intolerances or special dietary requirements before
v= vegetarian , **vg**= vegan, **vgo**= vegan option, **ngci**= non gluten containing ingredients