## FINGER BUFFET



## SILVER \_\_\_

Buttermilk chicken wings in a cranberry & habanero glaze

Roasted turkey & stuffing focaccia sliders, cranberry sauce, crispy bacon

Wild mushroom, mozzarella & truffle arancini, roasted tomato sauce, basil v

Lebanese style flatbreads, hummus, olive oil VE

**Pigs in blankets** with honey & mustard glaze **GF** 

Baby beetroot falafels, hummus VE

Hop & herb salted fries VE

## GOLD

Chicken & smoked ham hock terrine, focaccia crostini, beer chutney

Wild mushroom, mozzarella & truffle arancini, roasted tomato sauce, basil v

Salt & pepper calamari, garlic mayo

Roasted turkey & stuffing focaccia sliders, cranberry sauce, crispy bacon

**Baby beetroot falafels** hummus, pickled red onion **VE** 

Buttermilk chicken wings in a cranberry & habanero glaze

Chimichurri prawn skewers, coriander, zesty lime

**Lebanese style flatbreads,** hummus, olive oil **VE** 

**Pigs in blankets** with honey & mustard glaze **GF** 

Hop & herb salted fries VE

## DESSERTS —

Vanilla cheesecake bites

Chocolate brownie bites

MINIMUM ORDER 10+ PEOPLE



V VEGETARIAN DISHES VE VEGAN DISHES GF NO-GLUTEN CONTAINING DISHES Some dishes may contain or have traces of nuts, dairy or gluten.

Some disnes may contain or nave traces of nuts, dairy or glute. Please ask a team member for our list of allergens.

Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info. A discretionary service charge of 12.5% will be added to your bill. 100% of all tips go to the team. PB3