



CAST IRON

FESTIVE SUNDAY LUNCH

SUMPTUOUS FESTIVE CARVERY BUFFET SERVED WITH MULLED WINE ON ARRIVAL

ROASTED VEGETABLE SOUP

With a Selection of Bread and Butter
(celery, dairy, soya, gluten)

STARTER BUFFET

ROASTED PESTO VEGETABLE PASTA SALAD

(gluten, egg, mustard, nuts)

COUS COUS WITH ROASTED VEGETABLES

(gluten, sulphites)

TOMATO, MINT AND CHILLI MOZZARELLA SALAD

(dairy)

ONION AND CHIVE POTATO SALAD

(egg, dairy, mustard)

HARISSA CHILLI GREEK SALAD, OLIVES AND FETA CHEESE

(dairy)

CORONATION COLESLAW

(egg, sulphites, nuts, mustard)

BETROOT SALAD

(celery)

THREE CHEESE AND RED ONION TART WITH ONION CHUTNEY

(egg, gluten, dairy, mustard)

HAM HOCK AND MUSTARD TERRINE, PICKLED ONIONS AND PICKLED WALNUTS

(mustard, sulphites, dairy, nuts)

ROAST TURKEY, SALAMI AND SPICY SALAMI

(gluten)

CHICKEN PATE WITH ONION CHUTNEY AND BREAD SHARDS

(mustard, sulphites, dairy, egg, gluten)

CAESAR SALAD WITH CROUTONS

(gluten, fish, dairy, egg, soya)

SEAFOOD PLATTER – SALMON, SMOKED MACKEREL AND MUSSELS WITH HERB OIL

(fish, crustaceans, dairy, egg, mustard)

PRAWN COCKTAIL

(fish, crustaceans, dairy, egg, mustard)

HUMMUS, VEGGIE STICKS AND NACHOS, OLIVES

(gluten, celery, soya, sesame, nuts and dairy)

SELECTION OF DRESSINGS AND SALAD ACCOMPANIMENTS

(mustard, gluten)

3 COURSES £36.95 pp

CHILDREN (6-12) £18.50 - UNDER 6 EAT FREE

MAIN COURSE CARVERY BUFFET

12 HOURS SMOKED BRISKET WITH HORSERADISH SAUCE AND YORKSHIRE PUDDINGS
(gluten, sulphites, dairy, egg)

BELLY PORK WITH APPLE SAUCE
(sulphites)

ROASTED TURKEY, PIGS IN BLANKETS AND CRANBERRY SAUCE
(gluten)

ROAST CHICKEN WRAPPED IN BACON IN CREAMY WHOLEGRAIN MUSTARD SAUCE
(sulphites, dairy, mustard)

BUTTERNUT SQUASH TURNOVER IN A TOMATO SAUCE (V)
(gluten, egg, celery, milk)

CRANBERRY AND HAZELNUT STUFFING BALLS (V)
(gluten, sulphites, nuts)

GARLIC AND HERB ROASTED POTATOES (V)

SPICED RED CABBAGE FINISHED WITH BRANDY AND REDCURRANT JELLY (V)
(sulphites)

APPLEWOOD CAULIFLOWER CHEESE (V)
(gluten, mustard, dairy)

PARSLEY AND PANCETTA SPROUTS (V)
CABBAGE, BROCCOLI AND PEAS (V)
CARROTS AND ROASTED CELERIAC (V)

HONEY ROASTED PARSNIPS (V)
STEAMED NEW POTATOES (V)

SWEDE AND SWEET POTATO MASH (V)
(milk)
(mustard, dairy)

DESSERT BUFFET

BLACK FOREST GATEAUX
(gluten, egg, nuts, dairy)

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE
(gluten, egg, dairy)

CARAMEL STICKY TOFFEE PUDDING POTS
(gluten, egg, nuts, dairy, soya)

TRIPLE CHOCOLATE NUTTY BROWNIE SUNDAE POTS
(nuts, gluten, egg, dairy, soya)

CHOCOLATE FUDGE CAKE
(gluten, egg, dairy, nuts, soya)

LEMON MERINGUE TOPPED PANNA COTTA
(dairy, egg)

WALNUT TOPPED CARROT CAKE
(nuts, gluten, egg, dairy, soya)

WELSH CAKE CRÈME BRULEE
(dairy, gluten, sulphites)

DARK CHOCOLATE OR WHITE CHOCOLATE AND RASPBERRY PROFITEROLES
(gluten, egg, dairy, soy)

ASSORTED CUPCAKES
(gluten, dairy, egg)

LEMON TART
(gluten, egg, dairy, soy)

CHEESE PLATTER WITH CRACKERS, CELERY AND CHUTNEYS
(gluten, dairy, mustard, sulphites)

FRESH FRUIT PLATTER

TRADITIONAL MINCE PIES
(gluten, dairy, egg, sulphites)

CHRISTMAS BREAD AND BUTTER PUDDING AND CUSTARD
(gluten, dairy, egg, soya)

Whilst our menus do contain allergen information, if you do have any dietary requirements or are concerned about any allergies e.g. nuts, please ask a team member when selection items from the buffet.