

Lowlander CHRISTMAS BUFFET

Minimum of 10 people

Available from Monday 13th November

SILVER BUFFET

£20 per person

PIGS-IN-BLANKETS	HOMEMADE CHEESE CROQUETTES (v)	DIRTY TATER TOTS (ve)
CHICKEN SCHNITZEL GOUJONS	SAUSAGE ROLLS	BUFFALO CAULIFLOWER (ve)
	TRIPLE-COOKED CHIPS (v)	

GOLD BUFFET

£28 per person

PIGS-IN-BLANKETS	CHICKEN SCHNITZEL GOUJONS	TRIPLE-COOKED CHIPS (v)
MINI CRANBERRY & STUFFING PORK PIE	HOMEMADE CHEESE CROQUETTES (v)	DIRTY TATER TOTS (ve)
BATTERED KING PRAWNS	HOUMOUS & FLATBREAD (ve)	BUFFALO CAULIFLOWER (ve)

Add One of Our Platters

LOWLANDER SAUSAGE PLATTER 25.95
Chicken bratwurst, pork bratwurst, smoked beef rindwurst & pepper bite sausage, all served with skinny fries, sauerkraut, toasted ciabatta & Dijon mustard

LOWLANDER MEZZE (ve) 19.95
Houmous topped with coriander, pumpkin seeds & pomegranate seeds, olives, falafel, sundried tomatoes, gherkins, toasted flatbread & ciabatta

TO FINISH

FESTIVE MINCE PIES 4.00

**BOOK
HERE**

Buffets are for a minimum of 10 guests. The items chosen per person need to be the same for the whole party. A 50% deposit is required to confirm your bookings, with the remaining amount due 7 days before the date of your party. Pre-orders are required 5 days before the date of your party. Deposits are non-refundable unless cancellations are made 7 days before the date of the party. Please note a discretionary 10% service charge will be added to your bill. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

