## BUFFET MENU

## Ł22 PER PERSON

PORK \& SAGE SAUSAGE ROLLS
[170kcal - G, E]

## FISH GOUJONS WITH TARTARE SAUCE

(87kcal - F, E)
HOMEMADE FALAFEL [ $V+$ ]
[41kcal]

## SPICED SPINACH \& LENTIL PIES [ $\mathrm{V}+$ ]

[186kcal - G, MU]

## CHICKEN WINGS TOSSED IN SRIRACHA HONEY

[ 519 kcal - M, SE]

## SLOW COOKED BEEF CROQUETTES

(174kcal-G, M, E, SU, SO)

## SKIN ON CHIPS [V+]

[104kcal]

## ALLERGEN INFORMATION

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\begin{array}{ccc}
\text { Gluten }=G & \text { Celery }=\text { CE } & \text { Peanuts }=P \\
\text { Milk }=M & \text { Mustard }=M U \\
\text { Egg }=E & \text { Soya }=\text { SO } & \text { Sesame }=\text { SE } \\
\text { Fish }=F & \text { Crustacean }=C R & \text { Lupin }=L \\
\text { MollusC }=\text { MO } & \text { Nuts }=N & \text { Sulphites }=\text { SU }
\end{array}
$$

