

Boondocks Kitchen x WGSC Festive Buffet Menu

£25 per head

Book before October 12th for a glass of Fizz welcome drink

Festive hot plates

Individual Salmon Wellingtons – Puff pastry parcels with salmon, spinach, and cream cheese/herb filling

Seasonal Croquettes – Turkey, Stuffing & Cranberry / Brie & Red Onion (v) / Chestnut, Parsnip & Thyme (ve)

Pigs in Blankets – Classic bacon-wrapped chipolatas with optional honey mustard glaze

Sausage Rolls – Pork, Sage & Apple / Mushroom & Stilton (v)

Roast Potato Wedges or Mini Roasties (ve) – Rosemary or spiced versions with garlic aioli and cranberry ketchup

Mini Yorkshire Puddings – Roast beef & horseradish / Roasted veg & onion marmalade (v)

on the side

Festive Cheese Board – Selection of British cheeses, chutneys, grapes, nuts, and crackers
Winter Slaw (ve)

Red cabbage, sprouts, apple, carrot with orange or maple dressing Stuffed Mini Peppers (v)

Cream cheese or feta with pomegranate Mini Quiches (v)

Squash & feta / Stilton & walnut

To finish

Mince Pie Bites – Classic, with optional almond topping

Yule Log Slices – Chocolate-orange or spiced chocolate

Cranberry & White Chocolate Blondies

Menu subject to minor changes, will be made aware before confirming bookings.

10% service charge added to bill,