



# FESTIVE FORK BUFFET

Please choose three main course items, three sides and two desserts from the list below

## MAINS

Roast Turkey, stuffing ball, pigs in blankets, cranberry compote and gravy

Turkey Mughlai korma mild and creamy with coconut, steamed rice (GF)

Pork and cranberry lattice, gravy

Lemon, chilli & mango roasted chicken thigh (GF, DF)

Steak and ale short crust pie, gravy

Salmon, prawn and egg fish pie topped with potato and cheese (GF)

Truffled macaroni cheese (GF)

Plant based Festive Nut roast, cranberry compote, gravy (VE,N,GF)

Plant-based lentil, spinach and walnut lasagne Verdi (VE,N)

## SIDES

Roast potatoes (VE, GF)

Roast carrots & parsnips (VE,GF)

Saute Brussel sprouts (VE,GF)

Braised red cabbage (VE,GF)

Skin on baby potatoes (VE,GF)

Tossed mixed salad (VE, GF)

Assorted bread rolls, butter and plant butter (VE)

## DESSERTS

Chocolate brownie mess

UON festive berry mess (GF)

Sticky toffee pudding, toffee sauce and crème anglaise

Christmas pudding warm with Chantilly cream (V can be VE and GF)

Served with tea and coffee, and plastic free festive crackers

£28.00 plus VAT per person

Please pre-order your festive buffet by contacting our team: [events@nottinghamvenues.com](mailto:events@nottinghamvenues.com) | 0115 876 0900  
Available throughout November & December, subject to availability