

SUSSEX CRICKETER

Christmas Buffet

MINIMUM SPEND OF £300
MINIMUM QUANTITY PER ITEM IS 10



5.-

Beef slider, burger sauce, lettuce, mont jack, bacon jam [DFO] [GFO]
Ginger beer battered halloumi & mushroom slider, chilli jam iceberg, aioli
Turkey schnitzel slider, mozzarella, pickled red cabbage, gravy mayonnaise
Confit duck scotch egg, cranberry, remoulade [DFO] [GFO]

Buffalo chicken wings, blue cheese, crispy onion [DFO] [GFO]
Pork sausage roll, sesame seed
Smoked salmon rilette, crouete, cucumber [DFO] [GFO]
Crispy mac & cheese, siracha mayo [V]

4.-

2.5

Brie, shallot & cranberry tart tatins
Smoked cheddar & jalapeno croquette, saffron aioli [V]
Sauteed wild mushroom tartlet, baby spinach, garlic, parsley [V] [DFO]
Beetroot & chickpea falafel bites, sweet chilli jam [VG] [DFO] [GFO]

Sweet

Double chocolate biscoff brownie
Trecele raspberry slice, lemon curd

4.-

≡ TO SHARE ≡

SERVES 8-12 PEOPLE

15.-

Tiramisu
Mix berry & pistachio trifle



[V] Vegetarian [VG] Vegan option [N] Nuts [GFO] Gluten free option [DFO] Dairy free option

All our food is freshly prepared in our open plan kitchen on site. Our chefs and kitchen team regularly handle the main food allergens.
Upon request our chefs can adapt some dishes to be made with non-allergen containing ingredients for customers with food intolerances and Coeliac disease.
Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens. Our kitchen is not a 'free from' environment.
For customers with severe medical allergies that require 'free from' food we are unable to prepare food for you. Please inform us when booking.