



Doggett's Coat and Badge BUFFET MENU

Available to parties of 10 or more. Choose from the options below. Items can be substituted across the buffet menu.

6 ITEMS BUFFET • 12.95 per person

British Outdoor-Bred Pork Sausages glazed in BBQ glaze
Salt & Pepper Chicken Wings glazed in BBQ glaze
Smoked Scottish Salmon served on toasted sourdough with avocado
Wholetail Whitby Scampi served with tartare sauce
Roast Shallot & Armagnac Tarte Tatin (ve) roasted baby shallots with an Armagnac glaze baked in puff pastry and served with a balsamic dressing
Macaroni Cheese Bites (v) served with tomato & apple chutney

8 ITEMS BUFFET • 15.95 per person

Trio of Mini Pies beef & ale, chicken Balti and shepherd's pie
British Outdoor-Bred Pork Sausages glazed in BBQ glaze
Salt & Pepper Chicken Wings glazed in BBQ glaze
Calamari crispy squid served with lemon aioli
Smoked Scottish Salmon served on toasted sourdough with avocado
Beer-Battered Haddock Goujons served with tartare sauce
Smoked Cheddar Croquettes (v) served with tomato & apple chutney
Roast Shallot & Armagnac Tarte Tatin (ve) roasted baby shallots with an Armagnac glaze baked in puff pastry and served with a balsamic dressing

12 ITEMS BUFFET • 21.50 per person

Mini Pork Pies served with golden beetroot piccalilli
Trio of Mini Pies beef & ale, chicken Balti and shepherd's pie served with gravy
Salt & Pepper Chicken Wings glazed in BBQ glaze
British Outdoor-Bred Pork Sausages glazed in BBQ glaze
Smoked Haddock and Kedgeree Fishcakes served with lemon aioli
Wholetail Whitby Scampi served with tartare sauce
Calamari crispy squid served with lemon aioli
Smoked Scottish Salmon served on toasted sourdough with avocado
Smoked Cheddar Croquettes (v) served with tomato & apple chutney
Roast Shallot & Armagnac Tarte Tatin (ve) roasted baby shallots with an Armagnac glaze baked in puff pastry and served with a balsamic dressing
Macaroni Cheese Bites (v) served with tomato & apple chutney
Garlic Herb Ciabatta Bites (v) served with tomato salsa

SALAD AND SIDES • 1.50 Minimum 10 People. Price per item per person.

Triple-cooked Chips (v) served with mayo

Wheatberry, Apple & Cranberry Salad (ve) Wheatberry kernels, diced apple, cranberries spring onions and apricots combined with salad leaves, cherry tomatoes and cucumber, topped with sunflower and pumpkin seeds.

House-Cooked Nachos (v) served with guacamole, sour cream and salsa to dip.

DESSERTS • 3.00 Minimum 10 People. Price per item per person.

Dessert Platter (v) Salted caramel profiteroles with chocolate sauce and Rodda's Cornish Clotted Cream cheesecake with raspberry compote.

British Cheese Selection (v) Double Gloucester, Cheddar, Blue Shropshire and Somerset Camembert cheese with a selection of crackers, fruit chutney and celery.

MIXED SANDWICH BOARD • 25.00

Recommended for 10 people. Gluten-free bread option is available.

Roast Beef & Horseradish, Yorkshire Ham & Mustard, Roast Chicken & Avocado, Mature Cheddar Cheese & Chutney and Free-Range Egg Mayonnaise Sandwiches.

Doggett's Coat and Badge SHARING MENU

Our sharing boards serve 2-3 guests

Cured Meat & Cheddar Board • 16.50

Yorkshire cured ham, coppa, pancetta, and schiacciata salami, served with Cheddar cheese, golden beetroot piccalilli, marinated olives and sourdough bread.

Vegetarian Board (v) • 16.00

Smoked cheddar croquettes, roast shallot & armagnac tarte tatin, macaroni cheese bites, houmous, cucumber, celery & red pepper, tomato chutney and marinated olives.

Fish Platter • 16.00

King prawns in a Marie Rose sauce and smoked Scottish salmon served on toasted ciabatta bread, wholetail Whitby scampi, beer-battered haddock goujons and mini smoked haddock & kedgeree fishcakes served with tartare sauce and lemon aioli.

The Nicholson's Collection • 17.00

Handmade Scotch egg, chargrilled chicken skewers, outdoor-bred pork sausages, Nicholson's mature Cheddar and Cumberland & apple sausage roll, served with brown sauce and marinated olives.

Your pre-order is required 10 days prior to the event. On groups of 6 and more 10% service charge is added to the total of the bill.

Allergens Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. 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, please let us know before ordering. Our fish dishes may contain small bones. *Contains nuts.
(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.