



The Leather Bottle ~ Buffet menu

£24 per head/ £28 to include teas and coffees

Sandwiches and wraps

Choose a selection of 4

- Roast beef, horseradish, rocket sandwich**
- Pulled BBQ pork wrap**
- Prawn Marie Rose wrap**
- Cream cheese cucumber sandwich (v)**
- Catalan bread, garlic, tomato, Serrano ham**
- Coronation chicken sandwich**
- Goats cheese, red pepper, basil, tomato wrap**

Sides

Choose a selection of 2

- Mixed leaf salad, lemon dressing (vg, gf)**
- New potato sour cream and chive salad (v, gf)**
- Fries (vg, gf)**

Savoury

Choose a selection of 6

- Squash, green chilli and onion pakora spicy mango dip (vg, gf)**
- Pork chipolatas, honey mustard (gf)**
- Hake scampi tartar sauce (gf)**
- Crispy vegetable gyozas, chilli mango dip (vg)**
- Goats cheese, red pepper, blushed tomato quiche, (v, gf)**
- Halloumi fries, harissa mayonnaise (v, gf)**
- Marinated harrisa and lemon chicken thighs (gf)**
- Sticky pork belly, honey, ginger, soy sauce (gf)**
- Sausage roll**
- Chilli, coriander, king prawn skewers, (gf)**

Sweet

Choose 1 from the selection

- Fruit scone, clotted cream, jam (v)**
- Tiramisu, chocolate sauce (v)**
- Carrot cake (v)**

We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten.

There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.