

THE HERMIT

BUFFET MENU

£15 PER PERSON

Choose any **4** of our **homemade dishes** below, all will be served with **Rustic Skin on Fries, House Salad, Coleslaw & Bread.**

Hermit Scotch Egg

Soft boiled free range egg, our own sausage recipe, side salad, piccalilli and chutney

Duck Spring Rolls

Side salad, sweet chilli dipping sauce

Arrancini Bites (vegan)

Risotto rice, in breadcrumbs, lightly fried...

Stuffed Mushrooms with Cheese and Bacon

Bella mushrooms stuffed with cheese and bacon in a golden breadcrumb

Hermit Sausage Rolls

Homemade sausage roll with piccalilli

Pulled Pork Pasties

24 hour pulled pork wrapped in a golden pastry

Cranberry and Brie Parcels (vegetarian)

A classic combination, wrapped in golden pastry

Vegan Nut-less Pasties (vegan)

Always a favourite, wrapped in a vegan pastry

Selection of Homemade Sliced Pizzas

Legendary hand stretched Hermit pizza, see main menu for the current pizza choice

Hummus and Flatbread (vegan)

Using the secret recipe Hermit dough with hummus dip

PREMIUM OPTIONS

Add some premium options to your buffet menu, perfect for a really special occasion. For an **additional £5 per person** choose any **one of the following**, or for an **additional £10 per person** choose any two:

Oak Roast Salmon and Asparagus

A premium buffet favourite, sourced from a Yorkshire smokehouse.

Honey Glazed Carved Roast Ham and Chutney

With our home made onion chutney

Rare Roast Beef with Watercress and Horseradish.

Made with locally sourced beef

Only available for groups of more than 30 people, Monday to Saturday