



# ALE & PIE

## PARTRIDGE

# BUFFET MENU



### MEAT

HAMPSHIRE BLACK PUDDING  
SCOTCH QUAIL EGGS

CHORIZO SAUSAGE ROLL

CHALCROFT FARM BEEF SLIDER  
CHOLLA BUN, GEM LETTUCE

HONEY & SOY GLAZED  
CHICKEN WINGS

### VEGETARIAN

CAULIFLOWER PAKORA  
ALMOND CORONATION MAYONNAISE

FALAFEL SLIDER  
MINTED YOGHURT

COURGETTE & RICOTTA ROLLS

VEGETABLE CRUDITÉS  
GARLIC AIOLI

### FISH

LONDON PORTER  
SMOKED SALMON BLINIS  
CHIVE CRÈME FRAÎCHE

MINI FISHCAKES

SMOKED MACKEREL  
ON TOAST

MINI FISH & CHIPS

### SWEET

PAUL'S CHOCOLATE  
BROWNIE

VINTAGE ALE STICKY  
TOFFEE PUDDING

LEMON POSSET

PROFITEROLES  
HOT CHOCOLATE SAUCE



## BITE-SIZED PIES



STEAK & LONDON PRIDE  
HOMITY (V)



SPICY CHICKEN MADRAS  
POSH STARGAZY



Head Chef,  
The Partridge

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients