



## Beer Café Buffets

Our chefs make awesome lunches & suppers using local ingredients where possible, and all freshly prepared just for you

**Nibbles...** 7.00pp Pecorino shortbreads, pigs in blankets, spiced nuts & crisps

**Finger buffet...** 10.00pp Assorted wraps and crostini, “Old Speckled Hen” sausage rolls, veggie quiche, cheese straws and crisps

**The Abbots ploughman’s...** 12.00 pp Suffolk ham hock, cheeses, homemade red slaw, breads, pickled onions and our own “Old Speckled Hen” and Greene King IPA chutneys

**The Monks buffet...** 12.00pp Suffolk sausages roasted in honey and Abbot ale wholegrain mustard, veggie quiches, twice cooked chips, house salad and breads

**Mixed sharing platters...** 15.00pp Plaice goujons, mixed charcuterie, olives, sundried tomatoes, feta cheese, breads, oil and balsamic vinegar

**Pies!** ... 15.00pp Steak and Abbot ale pie or Hen and “Hen” pie served with seasonal veggies and twice cooked chips

### Something sweet to follow?

We can make sticky toffee pudding, brownies or “Old Golden Hen” brioche pudding or seasonal fruit crumble for 4.00pp or choose a cake from our daily selection