BUFFET MENU

£52pp

Please choose - Three Main Dishes, Two Hot & Two Cold Accompaniments, Two Desserts
(Minimum order 30 people)

MEAT - MAIN DISHES

Tomato Sauce Diced Beef Stew, Fresh English Peas, Pearl Onions & Heritage Carrots (DF)(GIF)

Rosemary Slow Roasted Shoulder of Lamb, White Wine Sauce & Green Herbs (DF)(GIF)

Hunter's Chicken, Baby Potato, Pitted Olives, Red Peppers, Parsley & Red Wine Sauce (DF)(GIF)

Crispy Pork Belly, Braised Cabbage & Barbecue Sauce (DF)(GIF)

Braised Ox Cheek & Beef Shin 'Genovese', Golden Skin Onion, Bay Leaf & Grated Pecorino Cheese (GIF)

FISH - MAIN DISHES

Fisherman's Pie & Farmhouse Cheddar Mash

Seared Mackerel Fillets Pickled Onion, Raisin, Pine Nut, Parsley & White Wine Sauce (DF)(GIF)

Sea Food & Calamari Bouillabaisse, Mussels, Prawns and Star Anise & Tomato Sauce (DF)(GIF)

BBQ Teriyaki Salmon Fillet & Shredded Vegetables (DF)

Grilled Cod Loin, Meuniére Sauce & Grilled Lemon (GIF)

VEGETARIAN & VEGAN - MAIN DISHES

Sorrentina' Style Potato Gnocchi (V)

Four Cheeses Mac & Cheese (V)

Courgette & Shredded Red Skin Potato Baked Omelette (V)(GIF)

Red Lentils, Cashew & Spinach Curry (VE) (GIF)

Aubergine & Red Pepper Caponata (VE)(GIF)

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan. For full allergens, please ask a member of staff

HOT ACCOMPANIMENTS

Grilled Seasonal Vegetables, Garlic Breadcrumb (DF)

Creamy Herbs Mash Potato

Roasted Potato with Garlic & Rosemary (GIF)(VE)

Broccoli & Cauliflower Cheese Gratin

Sweet Potato & Miso Mash, Toasted Seeds (GIF)(VE)

Provencal Ratatouille (VE)(GIF)

Saffron Long Grain Rice (GIF)(VE)

COLD ACCOMPANIMENTS

Club Caesar Salad with Sourdough Croutons

Mediterranean Vegetables Spiced Cous-Cous (DF)

Pasta Shells, Tomato, Mozzarella, Basil & Olive Salad (V)

Red & White Cabbage Slaw (V)

Crushed New Potato Salad, Spring Onion, Chive, Mustard and Olive Oil (VE)(GIF)

Olivier Salad, Peas, Carrots, Potato, Parsley & Mayonnaise (VE)(GIF)

DESSERTS

Eton Mess, English Strawberries & Raspberries, Elderflower Gel, Chantilly Cream & Crunchy Meringue (GIF)

Olive Oil & Chocolate Ganache, Coconut Crumble, Strawberry Coulis & Nutty Brittle (GIF) (VE)

Tiramisu, Chocolate & Maldon Crumble, Savoyard Biscuit, Coffee & Mascarpone Cream

English Strawberry Tart Tonka Bean Cream & Edible Flowers (*GIF)

Chocolate & Orange Tart, Candied Orange Zest

Flavoured Selection of Macaroons (*GIF)

Chocolate Eclaire

Lemon Drizzle Cake

Fresh Fruit Salad (VE)(GIF)

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