

HOT BUFFETS

PREMIUM ITEMS (Surcharge applies)

Bread crumbed monkfish katsu curry, chargrilled peppers, coriander leaves

MEAT DISHES

Norfolk Turkey & Gammon pie, creamy sauce, puff pastry crust

Slow cooked ox cheek casserole, blue cheese & horseradish dumplings

Confit lamb shoulder & roasted root vegetable hot pot

Slow roast rib of beef in a mulled gravy

Confit Duck leg, Tawny red onion jus

Pork belly, with cider gravy, caramelized shallots, parsnip puree, crispy crackling, crunchy roots

FISH DISHES

Smoked haddock, salmon, cod & king prawn fish pie, cheddar mash potato topping

Shellfish paella, mussels, clams, prawns, squid, chorizo, & black olives

VEGETARIAN DISHES

Baked aubergine, parmigiana, pecorino & herb crumble

Wild mushroom crepes, three cheese & leek sauce

Chickpea & spinach, red pepper madras, mini poppadum's

Ski season tartiflette, with layers of potatoes, onions, reblochon, with a crispy topping

SIDE DISHES

Wild & basmati rice

Roasted new potatoes, garlic & herb butter

Honey glazed parsnips & heritage carrots

Creamed leeks, savoy cabbage & baby spinach

Braised red cabbage, apples & redcurrant jelly

Sautéed Brussel sprouts, crispy bacon & chestnuts

Creamed potato gratin

Grilled January King cabbage with white onion and pumpkin seeds

Potato and parsnip mash

COLD BUFFETS

PREMIUM ITEMS (Surcharge applies)

Smoked Duck and fine bean salad, with quince and hazelnut dressing

Crispy lamb belly Caesar salad with soft boiled hens eggs poached salmon, roasted beets, pickled red onion and watercress dressing

Venison carpaccio, caper popcorn, parmesan shavings & frosted red currants

Devilled crab, pickled quails eggs, sour dough wafer, and rocket micro leaf

Olive oil and gold leaf salmon, horseradish panna cotta, micro watercress and rocket leaf, dill dressing

MEAT DISHES

Turkey coronation, baby gem and turmeric toast

Confit goose, frisee, endive, stilton and candied walnuts

Pulled ham hock & smoked chicken terrine, pickled vegetables, melba toast, piccalilli

Sweet soy and chilli glazed pulled pork salad

VEGETARIAN DISHES

Salt baked heritage beets and carrots, with truffled cream cheese and honey mustard dressing

Butternut squash, chestnut & blue cheese tart

Three nut roast, red pepper hummus, pomegranate

Beetroot carpaccio, tippy billy goats cheese mousse, red amaranth

Roasted winter roots, smoked tofu, toasted pumpkin seeds, balsamic dressing

FISH DISHES

Soused mackerel, pickled baby vegetables, heritage beetroot, lotus root crisps

King prawn & crème fraiche roulade, wasabi mayonnaise & caviar pearls

SIDE PLATES AND BOWLS

New potato salad, with chives and sour cream

Braised red cabbage, apples & redcurrant jelly

Radicchio, ricotta, caramelised orange, hazelnut dressing

Red and green endive, toasted walnuts, blue cheese

Roasted butternut squash, rocket, goats cheese and toasted pine nuts

Wild rice and mixed bean salad

BUFFET PUDDINGS

WARM AND DECADENT

Pumpkin pie with whipped bourbon cream
Cinnamon sprinkled mini donuts with mango coulis
Warm Bakewell tart
Treacle tart with clotted cream

COLD AND INDULGENT

Rum and raisin cheesecake, frosted red currants
Pear and almond tart
Rocky road chocolate brownie with raspberry crunch

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset
Brie served with a selection of fruit including figs, celery &
grapes, chutneys, nuts and oat biscuits

MINI POTS OF PLEASURE

Double chocolate and baileys tiramisu
Cherry kirsch cheesecake pots
Mini chocolate and orange Cointreau mousse with caramel
shards
Winter mess, meringue, spiced cherry and berry compote,
channel island cream
Baileys panna cotta, pistachio & date biscotti