

HOT BUFFETS

PREMIUM ITEMS (Surcharge applies)

Bread crumbed monkfish katsu curry, chargrilled peppers, coriander leaves.

MEAT DISHES

Cornfed chicken and trumpet mushroom pie.

Slow cooked shoulder of beef bourguignonne.

Confit lamb shoulder & roasted root vegetable hot pot.

Confit duck leg, Tawny red onion jus.

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

FISH DISHES

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

VEGETARIAN DISHES

Roasted pepper garibaldi, parmigiana, pecorino & herb crumble.

Woodland mushroom wellington, tawny jus, crispy leeks.

Chickpea & red pepper aloo, mini poppadum's.

Tricolour tortellini with butternut pumpkin, saffron cream, roasted roots and toasted seeds.

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, pumpkin seeds.

Potato and parsnip mash.

COLD BUFFETS

PREMIUM ITEMS (Surcharge applies)

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

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

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

MEAT DISHES

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, peanut crumble.

VEGETARIAN DISHES

Butternut squash, chestnut & blue cheese tart.

Goats cheese panacotta, toasted oats, char grilled chicory, red onion jam and truffle.

Beetroot carpaccio, truffled goats cheese mousse, toasted pinenuts, red amaranth.

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

FISH DISHES

Potted shrimp, pickled quails eggs, sour dough wafer, and rocket micro leaf.

Smoked mackerel, new potato, green bean,, baby watercress and rocket, horseradish sauce.

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, 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
Meringue, spiced cherry and berry compote, channel island
cream
Baileys panna cotta, pistachio & date biscotti