

HOT BUFFETS

PREMIUM ITEMS (Surcharge applies)

Spiced crayfish tortellini, saffron cream, micro cress.

MEAT DISHES

Lebanese Lamb skewers, flat bread, mint raita.

Bourbon glazed beef brisket, pink lady apple slaw.

Thai green chicken curry, jasmine rice.

Individual chicken & ham pot pie, creamy leek, herb sauce.

Confit Gressingham duck leg, puy lentils, crispy rocket leaves.

FISH DISHES

Roasted monkfish, chorizo & butter bean cassoulet.

Panko crumbed monkfish, summer beans, tartare sauce, preserved lemon.

Seafood paella, jumbo prawns, mussels, clams and squid.

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

Salmon coulibiac, citrus & herb basmati rice, baby spinach, puff pastry.

Herb crusted cod supreme, prosecco beurre blanc.

VEGETARIAN DISHES

Roasted pepper garibaldi, parmigiana, pecorino & herb crumble.

Woodland mushroom wellington, tawny jus, crispy leeks.

Tricolour pea and feta tortellini, shredded spring greens, mint yoghurt.

Veggie Tagine, flatbread, Tzatziki.

Courgette & mozzarella arancini, courgette flowers, sun blushed tomato dressing.

Sweet potato, chickpea & spinach korma, lime pickle.

SIDE DISHES

Creamy mashed maris piper potatoes.

Roasted carrots & parsnips, truffle infused honey glaze.

Basmati & wild rice.

Cauliflower & broccoli three cheese bake.

Roasted garlic & herb baby potatoes.

Green & yellow beans, toasted almond crumble.

COLD BUFFETS

PREMIUM ITEMS (Surcharge applies)

Seared lamb, courgette roll of English garden vegetables & fresh mint sauce.

Seared sirloin, pulled beef wellington, grilled asparagus spears, tarragon buttercream.

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

Seared tuna taco, with avocado and chilli salad.

MEAT DISHES

Confit duck, roquette leaves, St Agur cheese, candied pecan nuts.

Seared garlic chicken, black olives, chorizo, mixed leaves.

Cobb salad, chicken, bacon, blue cheese & avocado.

Sweet soy & chilli glazed pulled pork salad.

Parma ham, toasted fiscelle, rocket, burrata, diced peach.

Chinese 5 spice beef brisket, baby gem leaf.

VEGETARIAN DISHES

Potato, pea & onion tortilla.

Sun dried tomato & basil tarte tatin, french dressing.

Stuffed Peppers. wild rice, spicy sweetcorn relish, chimichurri sauce.

Eggplant arancini, sun blushed tomato ragu.

Spinach roulade with cream cheese, sun dried tomatoes and basil.

Courgette flower, mascarpone, sun blushed tomatoes, black olive powder.

Wild mushroom wellington, truffle cream cheese, pine nut granola.

FISH DISHES

Grilled tiger prawns, rice noodles, mango, ginger, lemongrass chilli.

Smoked mackerel, black olive, chunky gazpacho compote.

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

Beetroot cured salmon, watercress & blood orange salad, toasted pumpkin seeds.

SIDE PLATES AND BOWLS

Cauliflower cous cous, blood orange, toasted almonds.

Wild mushroom rice, truffle oil.

Jersey royals, spring onions, chive mayonnaise.

Red quinoa salad, beanshoots, spring onions, lemon honey dressing.

Salad caprese, bocconcini, heritage tomatoes, basil oil.

Roasted Mediterranean vegetable salad, basil oil.

Baby gem, apples, celery, pickled walnuts, honey & truffle yoghurt.

Mixed summer beans, toasted sesame seeds.

Fig, walnut, dolcellate & rocket salad, truffle honey.

BUFFET PUDDINGS

WARM AND DECADENT

Apple fritters, salted caramel, channel Island cream.
Marshmallow, warm dark & white chocolate dip.
Cinnamon sprinkled mini donuts with mango coulis.
Warm rhubarb crumble tarts, vanilla clotted cream.

COLD AND INDULGENT

Strawberry pavlova, berry compote.
Lemon meringue pie.
Dark chocolate brownies, white chocolate glaze, raspberry dust.
White and Dark chocolate dipped baby strawberries.

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

Rhubarb Fool shots, blood orange cream.
Eton mess, fresh berries, channel Island cream, meringue.
Double chocolate tiramisu.
Pimms Jellies, orange panna cotta, diced orange, cherry, mint and
cucumber.