

BUFFET LUNCH MENU

WARM SELECTION

Choose three items

Mini Cheese Burger Sliders, Gherkin, Tomato,
Burger Relish (G, M, Mu, Su)

Braised Pork Loin, Apple, Thyme Jus (Ce, Su)

Chicken Curry, Naan Bread (Ce, Mu, G)

Baked Sea Bream, Rocket, Tomato,
Parsley, Caper Salsa (F, Su)

Poached Sea Trout, Lemon, Parsley Butter (F, M)

Poached Salmon, Dill Cream Sauce (F, M)

Gnocchi, Wild Mushroom, Tarragon Ragu (PB, G)

Mediterranean Vegetable Lasagne (G, M)

Three Cheese Tortellini, Herb Oil, Feta (G, M, E)

SALADS & ACCOMPANIMENTS

Choose four items

New Potatoes, Herb Butter (M)

Spiced Sweet Potato Wedges,
Sour Cream & Lime Dressing (M)

Bay Leaf, Herb Braised Rice

Baby Leaf Salad, Honey, Mustard Dressing (Mu, Su)

Baby Gem Lettuce, Black Olives, Garlic Croutons (G)

Beetroot, Fennel Slaw (PB, Mu)

Plum Tomato, Basil, Red Onion Salad

Salad Niçoise (E, Su, Mu)

DESSERT

Choose one plus fresh fruit bowl

Warm Apple Tart, Cinnamon Chantilly
(G, M, E)

Key Lime Pie, Whipped Cream
(G, M, E)

Millionaires Shortbread
(G, M, E)

White Chocolate Mousse, Strawberry Shortbread
(G, M, E)

Fresh Fruit Bowl

ENHANCEMENTS ON REQUEST

Fresh Baked Bread Basket (£3.00 per person)

Skin on Chips (£6.00 per person)

Selection of Sandwiches (£12.00 per person)

Local Cheese Board (£12.00 per person)

Smoked Salmon Board (£12.00 per person)

Charcuterie Board (£15.00 per person)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.