



Buffet

£35 per person

PLEASE CHOOSE: • 3 MAINS (including vegetarian)
2 SIDES • 1 DESSERT

Starter

- Charcuterie selection with cocktail gherkins

Mains

(Please choose 3
including vegetarian)

- Lemon & grain mustard chicken drumsticks
- Beef Bourguignon
- Pork fillets in a brandy red wine sauce with mushrooms and onion
- Salmon fillets with lemon butter
- Four cheese ravioli with basil oil
- Cauliflower cheese tart (V)

Sides

(Please choose 2)

- Mashed potato
- Mixed green vegetables (spinach, asparagus, sugar snap peas, green beans)
- Roasted carrots with honey and thyme
- Mixed leaf salad
- Roasted baby potatoes

Desserts

(Please choose 1)

- Fresh fruit salad with English Borage honey
- Vanilla cheesecake
- Salted caramel profiteroles

A chef's selection will be made for fewer than 15 people

This menu is served with a selection of artisan bread, unlimited still and sparkling water, coffee or tea.

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Fish may contain bones. V = suitable for vegetarians. All prices include VAT at the current rate. An optional service charge of 12.5% will be added to your bill, which goes directly to the team who serve you.