



BUFFET MENU

£40 per person, minimum numbers 20

selection of artisan breads from the bakery
at daylesford served with léoube olive oil

seasonal soup from the market garden at daylesford

SALADS

kindly select 4 items

lightly spiced cous cous & roasted mediterranean vegetables

feta, lemon herb & pea shoot

rocket leaf salad with parmesan shavings

kale & apple salad with candied walnuts

daylesford green garden

beetroot & free range hard boiled egg

cucumber & minted yoghurt

tomato, mozzarella & torn basil

daylesford slaw with pad thai dressing & cashew nuts

daylesford caesar

fresh herb & baby leaf salad from the market garden at daylesford



COLD BUFFET MENU

kindly select 3 items

rare topside of wootton beef with a horseradish cream

roasted sassou chicken with lemon & herb dressing

poached organic salmon with chive crème fraîche

smoked scottish salmon with capers & red onion

vegetable tart from the kitchens at daylesford

mixed vegetable crudités with a caesar dip

MAIN COURSES

kindly select 3 items

daylesford cottage pie

tangine of ryland lamb with cous cous

fricasse of Wootton chicken with woodland mushrooms

dayboat fish pie with egg, capers & parsley

triple macaroni cheese with leeks & grain mustard

all served with seasonal market garden vegetables

DESSERTS

kindly select 2 items

pear tart with vanilla cream

apple & blackberry crumble with coconut yoghurt, honey

chocolate nemesis with crème fraîche

marmalade bread & butter pudding