

BUFFET MENU
AUTUMN & WINTER**Mains**

Please choose three main items including one vegetarian option

- Aberdeen Angus cottage pie with root vegetables and herb mash topping
- Puff pastry pie with chicken, baby onions, mushrooms, Madeira cream and herbs
- Thai chicken and coconut milk curry with roasted peanuts and coriander

- Smoked fish pie with haddock, prawns, salmon, spinach and a herb crumble topping
- Poached fillet of salmon with soy and miso glaze

- Roasted root vegetable Wellington
- Creamy vegetable and mixed bean cassoulet with crumbled Cornish Yarg

Sides

Please choose two sides

- New potatoes cooked in fresh mint with butter and chopped parsley
- Fragrant steamed rice with aromatic herbs
- Creamy potato and garlic gratin

- Thyme and honey glazed root vegetables
- Fine beans tossed in olive oil
- Chargrilled cauliflower and broccoli with toasted almonds
- Selection of seasonal market vegetables

Desserts

Please choose two desserts

- Sticky toffee pudding with toffee sauce and crème fraîche
- Blackberry and apple crumble with vanilla bean custard
- Baked vanilla cheesecake with blackberry compôte
- Chocolate brioche bread and butter pudding

£36.50

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE

BUFFET MENU
AUTUMN & WINTER**Mains**

Please choose three main items including one vegetarian option

Beef stew of braised oxtail and featherblade with carrots, leeks, celery and mushrooms
Ethiopian chicken casserole with Berbere spices and hard boiled eggs served with flat bread
Greek roast leg of lamb with garlic, anchovies and herbs served with a dill, lemon and mint labneh

Roast Atlantic cod with a fricassée of seasonal and wild mushrooms, cream and herbs
Baked seabass fillet with a slow roast tomato, saffron and fennel stew

Pearl barley risotto with roasted squash and red peppers, fresh thyme, rocket leaves and parmesan
Pan fried gnocchi with peas and broad beans in a wild mushroom cream sauce

Sides

Please choose two sides

Roasted new potatoes with rosemary and sea salt
Creamy mashed potato with parsley and chives
Giant couscous with peppers and fresh herbs

Chargrilled tenderstem
Roasted butternut with sage and pine nuts
Steamed fine beans and Chantenay carrots
Selection of seasonal market vegetables

Desserts

Please choose two desserts

Winter berry Eton Mess
Pear tarte tatin served with clotted cream
Dark chocolate and cherry mousse
Lemon, lime and ginger cheesecake

£39.50

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