



## **BUFFET MENU**

*Our executive chef John Dickson presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

### ***Included in the price***

Homemade bread  
Giant cheese board and homemade chutneys  
Mini tartlets and homemade desserts  
Fresh fruit basket

**Please select 3 dishes from each of the menus below (except vegetarian)**

### **SALADS**

Italian tomatoes and cherry vine tomato with buffalo mozzarella and a lemon, oregano and aged balsamic dressing (v)  
Rocket and Parmesan salad with aged balsamic vinegar (v)  
Waldorf salad with toasted walnuts, celery, apples, lemon and mayonnaise (v)  
New season potatoes with shallots, fresh parsley in a grain mustard mayonnaise (v)  
Greek salad with olives, red onion, feta cheese, cucumber, cherry tomatoes, oregano and a lemon juice and olive oil dressing (v)  
Steamed cabbage with freshwater prawns in a light blue cheese mayonnaise dressing

### **FISH**

Fresh whole poached salmon dressed with cucumber and carrot pickles served with tarragon and lemon dressing  
Duo of salmon and courgette parmigiana cooked in fresh tomatoes and basil finished with a light cream cheese and parsley sauce (hot)  
Fresh water prawns and cucumber bound in a light coriander crème fraiche in a crisp gem lettuce leaf  
Steamed lemon sole fillets with prawns and mussels coated in a white wine and cream butter sauce (hot)

### **MEAT**

Slow braised shoulder of British lamb rubbed with garlic and mint served with braised aubergine, black olives, roasted garlic, tomato and red onions served with pilaf rice (hot)

Chicken cacciatore with braised thighs in a rich tomato, rosemary and garlic sauce served with a bay leaf scented pilaf rice (hot)  
Selection of Italian cured salami and cold meat platter accompanied by homemade chutneys and pickles  
Fresh homemade beef lasagne (hot)

**VEGETARIAN**

Roasted courgettes wrapped in chargrilled aubergine in a rich tomato and basil sauce finished with sautéed onions (v) (hot)  
Wild mushroom, winter truffle and provolone cream cheese cannelloni in a rich tomato and basil sauce (hot)

**£35 per head**

*Please note all charges incur  
a 10% service charge*