Chef's Selection Buffet Menu

We are renowned for our delicious buffet that changes from day to day depending on local and seasonal availability. This is a sample menu; the desserts, salads and hot dishes may vary but are likely to consist of the following:

One of the following dishes

Beetroot Goats Cheese Arancini Herb Butter Roasted Chicken with White Wine Sauce Thai Chilli Beef Noodles Leek and Brie Arancini Sweet Potato Saag Dhal Spinach Ricotta Ravioli with Mozzarella, Roast Vegetables, Basil Dressing Salt and Pepper Squid with Sweet Chilli Dipping Sauce Beef Patties with Stilton Shallot Sauce Peri Peri or BBQ Chicken

Three of the following dishes

Greek Salad Celeriac Slaw Curried Chickpea Caesar Salad Tomato Basil Mozzarella with Pesto Harissa Roasted Vegetable Cous Cous

All served with the following

Selection of Breads Goats Cheese, Brie and Caramelised Onion Quiche Quiche Lorraine Hot Potato Dish Sliced Ham Homemade Coleslaw Mixed Salad Leaves, Tomatoes, Cucumber, Salad Dressing

Fresh Fruit Salad plus two of the following desserts

Lemon or Chocolate Tart Profiteroles Chocolate Mousse Cake Raspberry Cheesecake Baked White Chocolate Cheesecake Sticky Toffee Pudding

Followed by tea and coffee

Please let us know if you have any dietary requirements or allergens The items on the buffet list cannot be selected or requested – this is a sample menu