



BUFFET MENU

Please note we are able to cater for pre-advised dietary requirements

SANDWICHES & WRAPS

Select Three:

*Bbq Pulled Pork and Apple Slaw Slider

*Honey Roasted Ham and Cheese Toastie

*Roast Beef and Horseradish on Sourdough

Lobster and Crayfish Roll

*Grilled Cajun King Prawn, Avocado, Sourdough

Smoked Salmon, Dill Cream Cheese, Bagel

*Graceburn Cheese, Onion Chutney on Sourdough (v)

*Chicken and Bacon Caesar Wrap

*Oriental Duck and Spring Onion Wrap

*Beetroot, Chickpea, and Sundried Tomato Wrap (vg)

*Spiced Chicken, Red Cabbage Slaw, Lovage and Hazelnut Wrap

*Chargrilled Chicken, Spinach, Mango and Chilli Salsa Wrap

HOT ITEMS

Select Three:

Pork and Apple Sausage Rolls, Brown Sauce

Quail Scotch Egg

Oxtail and Stichelton Croquette, Horseradish Cream

Buttermilk Fried Chicken Slider

*Chicken Satay

Hereford-Aged Beef Slider

*BLT Slider

Devon Crab Cake, Red Pepper Dressing

Salted Cod Croquette, Curry Mayonnaise

*Crispy Chilli Squid, Sweet Chilli

*Courgette Fritter Chive Crème Fraiche (v)

*White and Black Bean Tostada, Pico De Gallo (vg)

*Wild Mushroom and Truffle on Sourdough (vg)



HEALTHY OPTIONS

Select Two:

*Chicken Caesar Salad

*Cobb Salad

*Heritage Carrots, Crispy Onion, Confit Chilli, Citrus Yoghurt (v)

*Roasted Butternut Squash, Kale, Graceburn Cheese, Mustard Dressing (v)

*Quinoa, Artichoke Hearts, Chicory (vg)

*Nutty Wild Rice, Grilled Vegetable Salad (vg)

*Superfood Salad (vg)

*Heritage Beetroot, Shallots, Merlot Vinegar, Candied Walnuts (vg)

*Can be made Gluten-Free
(v) vegetarian | (vg) vegan



DESSERTS

Select Two:

Dark Chocolate Delice

Pecan Tart

Matcha Tart

Spiced Apple and Quince Crumble

*Fresh Fruit Skewers (vg)

*Grilled Pineapple, Coconut Gel (vg)

*Vanilla and Coconut Panna Cotta (vg)

*Can be made Gluten-Free
(v) vegetarian | (vg) vegan