

EAT, DRINK & BE MERRY



BUFFET BRUNCH MENU

Start

Assorted breads, pastries, muffins

Antipasto platter – selection of meat, cheese, chutney, crackers

Salads

Mesclun leaves (VG)

Pasta, pumpkin, olives, sundried tomato, coriander dressing (V, GFI)

Tomato, cucumber, red onion, French dressing (VG, GFI)

Coleslaw, cabbage, carrot, rasins, vegan mayo' (VG, GFI)

Carvery

Orange & honey-glazed champagne ham, gravy (GFI)

Mains

Shakshuka - baked eggs, Mediterranean sauce (V, GFI)

Spinach & ricotta ravioli, feta, cream cheese, fresh herbs, Napolitana sauce (V)

Roast root vegetables, garlic confit potato, pine nuts, fresh herbs (VG, GFI, N)

Steamed mussels, creamy sweet chilli sauce, fresh herbs

Porterhouse steak pie, rum rasin, gravy

Streaky bacon (GFI)

Chicken drumsticks, sriracha sauce (DF, GFI)

Yorkshire pudding, beef dripping

Desserts

Chocolate fountain (V)

Belgium waffles (V)

Fresh fruit (V)

Marshmallows

Vanilla trifle, summer fruits, custard (V)

Pavlova, Chantilly cream, kiwi fruit compôte (V, GFI)

Fruit mince pie (V)

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts | VGO = vegan option available
VO = vegetarian option available | DFO = dairy free option available | GFO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces
of all allergens. Please let our team know of any dietary allergies.