

EAT, DRINK & CELEBRATE



BUFFET MENU

Arrival

Glass of bubbles

Artisan Bread and Dip

Ciabatta, ficelle, focaccia, pretzel, seeded sourdough (GFIO)

Rolleston 'The Good Oil' olive oil, aged balsamic (VG, DF, GFO)

Garlic & lemon hummus, basil pesto, sundried tomato pesto (V)

Mains

Baked durum wheat pasta, sundried tomato, seasonal vegetables, 'feta', Napolitana sauce (VG)

Oven-baked market fish, fresh herbs, lemon caper sauce (GFI)

Sirloin minute steak, madeira jus (GFI)

Vegetable au gratin (V)

Roast rascal potato, garlic butter, thyme (V, GFI)

Carvery

Roast turkey, cranberry gravy

- or -

Mānuka honey & orange glazed ham, English mustard (GFI)

- or -

Roast pork, apple chutney, gravy (GFI)

Salads

Coleslaw, sultanas, vegan mayo' (VG, GFI)

Greek salad, cherry tomato, cucumber, Danish feta (V, GFI)

Wild rocket & pasta salad, olive, parmesan, extra virgin olive oil (V)

Desserts

Trifle, vanilla sponge, vanilla custard, jelly (V)

Chocolate mousse, brownie, honeycomb (V)

Profiterole, chantilly cream, chocolate (V)

Pavlova, whipped cream, seasonal fruit, coulis (V, GFI)

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 | GFIO = 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.