

Please note that this is a sample menu only and dishes will change on a daily basis. Occasionally our buffet dinner may be replaced with an 'A La Carte' menu selection without prior notice.

## Bread and Soup

Artisan bread selection  
with seeded rolls and Italian loaves (V,G,S,Se)  
Butter (V,D), spread (V)

Soup of the day (V)  
Croutons (V,G,S), pumpkin seeds (V), crispy onions (V,G),  
chilli flakes (V), breadsticks (V,G)

## Salads

Fusilli pasta salad with black olives, fresh parsley, chopped  
tomatoes, roasted red peppers and basil pesto dressing  
(V,G,D,SD)

Traditional Greek salad with diced tomato, cucumber, sliced red  
onion, black olives, oregano, feta cheese and olive oil (V,D,SD)

Chunky new potato salad with red onion, spring onion, parsley  
and mayonnaise dressing (V,SD)

Superfood salad with roasted sweet potatoes, kale and sunflower  
seeds, quinoa, lemon, lime and olive oil dressing (V,SD)

Celtic coleslaw with white cabbage, grated carrot,  
sliced leek and mayonnaise (V)

Mixed salad leaves (V)

Herb vinaigrette (V,SD), raspberry and sherry vinegar dressing (V),  
homemade ranch dressing (V,D), balsamic vinegar (V)  
and olive oil (V)

## Deli Selection

Sweetcorn (V), cucumber (V), gherkins (V,Mu,SD), olives (V),  
croutons (V,G,S), pickled onions (V,G,SD), tomato (V),  
pumpkin seeds (V), red onion (V), capers (V,SD),  
crispy onion (V,G), hard boiled eggs (V,E)

## Cold Buffet

Sundried tomato chicken ballotine with pesto  
marinated roasted courgettes (D)

"Not Chicken" paprika Caesar wrap filled with sweet paprika  
marinated plant-based strips, lettuce, Gran Le-vante cheese  
and Caesar dressing (V,G,D,S)

Duck and orange pâté with Welsh tomato chutney  
and brioche (G,D,E,SD)

Charcuterie board selection of cooked and cured meat  
with pickles (SD)

Smoked salmon and cream cheese mousse blini  
with dill and lemon wedges (F,G,D,E)

Spiced corn tortilla crisps (V)  
Mexican salsa (V), guacamole (V) and sour cream (V,D)

Herb marinated chargrilled vegetables with roasted garlic  
dressing and confit tomatoes (V)

## From The Carvery

Whole roasted marinated beef  
With gravy (SD) and Yorkshire pudding (V,D,E,G)

Caraway seed roasted pork belly

Maple glazed roasted carrots and parsnips (V)

Roasted herb potatoes (V)

Cauliflower cheese (V,G,D)

Horseradish sauce (V,D,E,Mu), Dijon mustard (V,Mu,SD),  
apple sauce (V)

## Hot Buffet

Fish of the day with sautéed leeks, samphire, crushed new potatoes  
and capers, herb and lemon sauce (F,D,SD)

Grilled mackerel with citrus braised fennel and Provençal sauce (F)

Moules Mariniere - mussels cooked in a white wine  
and garlic cream sauce (M,D,SD)

Provençal style chicken with tomato sauce, onions, green olives  
and cherry tomatoes

Steamed mixed green vegetables with beans, peas, broccoli, kale  
and mangetout (V)

Mediterranean vegetable pasta bake with herb and spinach  
white sauce (V,G,D)

Sweet and sour tofu with carrots, pineapple and peppers  
in a traditional sweet and sour sauce (V,S)

Vegetable spring rolls with sweet chili sauce (V,G)

Crispy falafel with tomato and red onion salsa (V,G,Se,SD,C)

Samosa - curried leek and potato samosas with  
mango chutney (V,G,Mu)

## Asian Flavours

Curry of the day  
(allergens displayed on the buffet)

Aloo Gobi  
Cauliflower and potato flavoured with Indian spices (V,Mu)

Dal  
Traditional Indian accompaniment (V)

Aromatic steamed rice with chickpeas and cumin seeds (V)

Chinese pork spare ribs (S,G,SD,Se)

Tamarind glazed chicken wings

Poppadoms (V), naan bread (V,G), mango chutney (V), mint raita (V,D)

## Desserts

Hand-made pastries, tarts and cakes  
(allergens displayed on the buffet)

### Hot Dessert

Bread and butter pudding (V,D,G)  
With custard (V,D)

### Ice Cream (V,D,S)

Cones (V,G,S), chocolate shavings (V,D,S), sprinkles (V,D,S), crushed  
meringue (V,E), fudge pieces (V,G,S,D,E), chocolate sauce (V,D,S),  
toffee sauce (V,D,SD), strawberry sauce (V,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(Ve) Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk,  
(N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish,  
(Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery,  
(Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide,  
(L) Contains lupin.