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144 Buffet Lunch - Sample Menu

Our team produces a colourful array of dishes bursting with flavours and health benefits to include:

Cured meats, award winning smoked fish and continental cuts, Garden salad bar and healthy composed mix.

Responsibly sourced meat, fish and vegetarian mains with balanced accompaniments.

Assorted fine desserts, seasonal fruits, and west country cheese board.



Starters

Growing leaves, heritage tomatoes, radish, sherry dressing

Thai beef salad with ginger dressing

Spinach, apple and pecan salad, maple dressing

Black kale Caesar salad, rosemary croutons

Tabbouleh and pomegranate, lime dressing

Serrano ham, spicy chorizo, air dried ham,

Smoked salmon, prawn cocktail



Hot Mains

Lemon & thyme chicken breast, cherry tomato concassed

Chestnut mushroom stroganoff

Chervil pilaf rice

Herb crusted cod loin, oyster hollandaise

Panache of seasonal vegetables



Cheese and sweets

Golden cross, Brie de Meaux, West country cheddar crisps bread, house chutney

Mini chocolate Dacquoise

Summer fruit trifle

Framboisier with wild berry compote

\* Supplements apply for these items and will be quoted at time of booking as prices may fluctuate seasonally from suppliers.