

Easter Lunch

BUFFET MENU

STARTERS & SALADS

HOMEMADE PICKLED FISH

MEDITERRANEAN SALAD (VG, GF)

ROASTED ARTICHOKES | SUN-DRIED TOMATOES | BALSAMIC RED ONIONS | CALAMATA OLIVES | FETA

LENTIL TABOULEH (VG)

ROASTED VINE TOMATOES | CUCUMBER | PARSLEY | MINT

SOUP STATION

SMOKED MUSSEL CHOWDER

HOMEMADE FOCACCIA | HOMEMADE BREAD ROLLS | CHEESE STRAWS | HOT CROSS BUNS

BUILD YOUR OWN SALAD

FROM THE CARVERY

ROASTED LEG OF LAMB | ROAST CORNED BEEF

ACCOMPANIMENTS

RED WINE JUS | MINT JELLY | CREAMED HORSERADISH | WHOLE GRAIN MUSTARD | YORKSHIRE PUDDING

MAIN BUFFET

COQ AU VIN- PORTOBELLO MUSHROOMS | THYME | RED WINE SAUCE

RAISINS & CORIANDER PILAF RICE (VG)

BOMBAY POTATOES (VG)

CAULIFLOWER POLONAISE (VG)

ROASTED MEDITERRANEAN VEG - AUBERGINE | BABY MARROWS | MIXED CAPSICUM | RED ONIONS (VG)

PLATED DESSERTS

WHITE CHOCOLATE SPICED BLONDIE

PINEAPPLE STAR ANISE COMPOTE | VANILLA BEAN CRÈME | ROASTED COCONUT SORBET

OR

DARK CHOCOLATE CREMEUX

PISTACHIO WHIPPED GANACHE | MACERATED BERRIES | COCOA CRUMBLE

