

the restaurant

Hot Buffet menu

Choose **one** meat, **one** fish, **one** vegetarian,
one salad, **one** potato & **one** dessert

meat

Roast gammon with honey & cloves
(carved at the buffet table)

Roast leg of lamb in a harissa & yoghurt marinade
(carved at the buffet table)

fish

Loch Duart salmon en croute with ginger & currants

Poached Loch Duart salmon with Amafi lemon aioli

Mussel & saffron tart

vegetarian

Tart; choice of leek & saffron, Alsace (white onion & gruyere), gorgonzola & cherry
tomato, roast seasons vegetables with Berkswell cheese

Spinach & ricotta roulade

potato

New potatoes, mayonnaise & dill

New potatoes with parsley butter

salad

Roast cauliflower salad with toasted almonds

Classic green salad with cabernet sauvignon dressing

Tomato and red onion bread salad

Fennel, beetroot & rocket salad

Spiced roast seasonal vegetables

Seasonal cous cous salad

desserts

Orange & almond cake with a mascarpone topping

Dark chocolate mousse cake with crème fraiche

Eton Mess (May-Sept only)

Meringue with a poached rhubarb & blood orange cream (Jan - April only)

Meringue with a chocolate,chestnut & orange cream (Oct – Dec only)

£25 per person including dessert

£5 per person to add a cheeseboard