

Marriott's

FINE DINING

Buffet Option

Cold Selection

Spanish omelette, chorizo, black garlic
Salmon rillettes, chargrilled sourdough
Bosworth ash and confit shallot tart
Smoked ham terrine, piccalilli
Beetroot cured cod, gremolata
Rare topside of beef, wild mushroom ketchup

Hot Selection

Treacle cured ox cheek, buttered kale
Pumpkin and ricotta tortellini, truffle oil
Pan fried hake, warm tartar sauce, samphire
Cotswold chicken breast, caramelised shallot, tarragon sauce
Confit duck leg, soy, honey, sesame
Smoked haddock and king prawn pie,
Montgomery cheddar mash

Salads

Roasted aubergine, yoghurt, sumac, pistachio
Jersey royals, crème fraiche, smoked bacon
Quinoa, roast courgette, feta, dried tomatoes
Charred broccoli, red chilli, cashew nuts
Celeriac remoulade
Chargrilled asparagus, broad beans, orzo, truffle oil

Dessert

Selection of British and French cheese, quince, green apple, cheese biscuits
Belgian chocolate mousse
Passionfruit cheesecake
Selection of macarons

From £42.00 PP including 2 cold options, 1 hot option, 2 salads, and 1 dessert
Price based on a minimum of 6 people