

# 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 £35 PP including 2 cold options, 1 hot option, 2 salads, and 1 dessert  
Price based on a minimum of 20 people