



Spring & Summer 2019

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

Only £25 PP including
2 cold options, 1 hot option, 2 salads, and 1 dessert
Price based on a minimum of 20 people