



HOT & COLD BUFFET

2 COURSES £55 / 3 COURSES £65

10 PERSONS OR MORE

SALADS

Mixed heritage tomato, buffalo mozzarella, basil pesto & tender pea shoots (*gf*)

Quinoa, roasted courgette, mixed red peppers, pomegranate,
toasted pumpkin seeds (*vg*, *gf*)

Chicory, Clawson Stilton, candied walnuts, toasted pine nuts,
honey mustard dressing (*gf*)



MAINS

A choice of two of the following

Beetroot risotto, toasted pumpkin seeds & pea shoots (*vg*, *gf*)

or

Suffolk grilled chicken breast, broccoli, toasted pine nuts, red wine sauce

or

Pan fried seabass fillet, crushed potato, sauce vierge



DESSERTS

Lemon meringue pie

Fruit skewer (*gf*)

Crème Brûlée (*gf*)



SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes

£6.25 PER PERSON

Crudites with selections of chickpea, pepper hummus,
beetroot, green peas hummus (*vg*, *gf*)

£13.75 PER PERSON

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton,
Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes,
Bramley apple & cider chutney

£18.75 PER PERSON

(*vg*: vegan | *gf*: gluten free)