



## HOT & COLD BUFFET

2 COURSES £55.00 / 3 COURSES £65.00

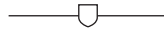
10 PERSONS OR MORE

### SALADS

Mixed heritage tomato, buffalo mozzarella, balsamic dressing  
& tender pea shoots (gf)

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

Chicory, Clawson Stilton, candied hazelnuts, toasted pine nuts  
salad with honey mustard dressing (gf)



### MAINS

A choice of two of the following

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

or

Yorkshire grain-fed chicken breast, broccoli, toasted pine nuts, red wine sauce (gf)

or

Pan fried seabass fillet, crushed potato, sauce vierge (gf)



### DESSERTS

Mini Eton mess (v, gf)

Fruit skewer (gf, vg)

Crème Brûlée (gf)



### SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes

**£6.85 PER PERSON**

Crudites with selections of chickpea hummus, pepper  
hummus, beetroot 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

**£19.75 PER PERSON**

(vg: vegan | gf: gluten free | v: vegetarian)