HOT & COLD BUFFET

2 COURSES £55.00 / 3 COURSES £65.00

10 PERSONS OR MORE

SELECTION OF 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

Roasted butternut squash & sage risotto with pickled sultanas & toasted pumpkin seeds (vg, gf)

or

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

or

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

DESSERTS

Mini Eton mess (v, gf)

Mini Fruit skewer (gf, vg)

Mini Crème Brûlée (gf)

SUPPLEMENTARY OPTIONS

Coffee, tea & tisanes
£6.85 PER PERSON

Crudités 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
£18.75 PER PERSON

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

Inclusive of 20% VAT. An optional 12½% service charge will be added. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free