

Buffet

Dinner Menu

Starters

Soup of the Day **V**

Home made soup of the day

C, G, E, L, M, P, SU
(153 kcal) per serving

Marinated Olives

SU
(113 kcal) per serving

Grilled broccoli

C, MU, M
(34 kcal) per serving

Grilled zucchini

C, MU, M
(17 kcal) per serving

Mixed Leaves

C, MU, M
(17 kcal) per serving

Caprese salad

C, MU, M, SU
(177 kcal) per serving

Cesar salad

C, G, E, F, M, MU, SU
(167 kcal)

Small dishes:

Parmesan, capers, gherkins, cherry tomatoes, anchovies, crotons, pumpkin seeds, missed seeds, raisins, dried apricot

C, G, E, F, L, MU, N, P, SU
(157 kcal) per serving

Dressings:

Olive oil, balsamic vinegar, honey ad grain mustard, chili oil

C, E, F, M, MO, MU, N, P, SU
(57 kcal) per serving

Bread:

Selection warm breads and focaccia

C, G, E, L, M, MU, N, P, SS, S
(250 kcal) per serving

Main Dishes

Please choose One (1) of the 3 meat dishes

- Loin of Pork with apple sauce

MU, C, M, SU
(2450 kcal) per serving

- Gammon with mustard and Honey

MU, C, M, SU
(273 kcal) per serving

- Oven roasted turkey breast

MU, C, M, SU
(189 kcal) per serving

Fish dish of the season

C, F, L, M, MO, MU, CR, SU
(208 kcal) per serving

Seafood rice

C, F, L, M, MO, MU, CR, SU
(282 kcal) per serving

Vegetable roast **VG**

C, L, MU, SU
(212 kcal) per serving

Vegetable Lasagne **V**

C, G, E, L, MU, N, SU, M
(157 kcal) per serving

Rosemary and garlic roasted potatoes

C, L, MU, N, SU
(157 kcal) per serving

Seasonal vegetables

C, M, L, MU, N, SU
(107 kcal) per serving

Desserts

Vegan Blueberry Cake **VG**

L, N, SU, S, G
(287 kcal) per serving

Selection of Fruit **VG**

Food description goes here

MU, C
(153 kcal) per serving

Chocolate Cake

L, N, SU, S, G, M, E
(327 kcal) per serving

Hot Pudding

Please choose One (1) of the 3 hot desserts

Bread and Butter Pudding

L, N, SU, S, G, M, E
(305 kcal) per serving

Sticky Toffee Pudding

L, N, SU, S, G, M, E
(405 kcal) per serving

Rice Pudding

L, N, SU, S, G, M, E
(171 kcal) per serving

VG Vegan, **V** Vegetarian, **GF** Gluten Free

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about ingredients in your food and drink before you order. C = Celery; G = Cereals containing Gluten; CR = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; SU = Sulphites