

BUFFET MENU

Create your own - £5 per portion on each dish

SEAFOOD

St Mawes smoked haddock kedgeree arancini with a coronation dip

Fritto Misto, black garlic aioli

Cornish smoked mackerel, Jersey royal potato salad, wild garlic, horseradish & crème fraiche

Fish finger sarnies, tartare sauce

Southwest seafood cocktail (served in large glass bowls)

MEAT

Harbour House Gloucester pork sausage roll with piccalilli

Southwest charcuterie board, pickles, sourdough

Aged Hereford beef sliders

Chicken Caesar salad

Grilled Gloucestershire lamb cutlets, baba ganoush, green harissa couscous, flatbreads

VEGETARIAN (v) / VEGAN (vg)

Nibbles (Olives, Smoked almonds, Onion Rings)

Selection of flatbread pizzas (v)

House salad (vg)

Skin on fries (vg)

Sticky Asian cauliflower wings (vg)

British cheese selection, chutney, crackers (v)

DESSERTS

Profiterole towers with dark chocolate sauce & roasted hazelnuts

Seasonal Eton mess

Wogan coffee tiramisu