

Soup of the Day

Homemade Tomato & basil Soup
Allergens: Milk & Celery

Starter buffet

Potato, ranch dressing spring onion & green beans
Allergens: Egg & milk

Korean pork sausage & rice coriander salad
Allergens: - Gluten, Soya, Sulphites

Roasted butternut squash & asparagus, Beetroot Hummus
Allergens: Sesame

Greek Salad, Feta and Olives
Allergens: Milk

Chilli Marinated Broccoli Salad

Asian sesame seed infused vegetable salad
Allergens: soya, sesame, gluten & mustard

Tuna pasta & spinach salad
Allergens: Gluten, fish & egg

Chipotle & Cheesy Coleslaw
Allergens: Egg, Milk & Mustard

Tandoori roasted pork belly, Sour Cream
Allergens: Milk & mustard

Selection of flatbreads
Allergens: Egg, Gluten, Milk

Tomato, Cucumber, Roasted peppers, Sweetcorn, Mixed Leaf and Beetroot

Chicken pate & tomato chutney
Allergens: Egg, Milk, mustard & Sulphites

Salami, Chorizo, Sun Blush Tomato and Roasted Red Peppers
Allergens: Milk

Selection of Sliced Meats & stuffed chicken
Allergens: Milk & egg

Nachos, avo & salsa
Allergens: Milk & mustard

Pesto Roasted Mediterranean Vegetable Platter
Allergens: Milk, Nuts

Tomato chimney mozzarella
Allergens: Milk & Egg

Prawn Cocktail
Allergens: Fish, Crustaceans, Milk, Egg, Gluten & Mustard

Caesar Salad with Croutons
Allergens: Gluten, Fish, Milk, Egg, Soya

Smoked mackerel, pickled samphire, Smoked Salmon, Herb Marinated Mussels
Allergens: Mustard, Fish, Crustacean, milk, gluten, sulphites & Mollusc

Selection of Houmous & pitta Breads
Allergens: Sesame, Milk, Egg, Soya & Gluten

Selection of Dressings and Salad Accompaniments
Allergens: Gluten, Dairy, Egg, Mustard, Soya

Main Course Carvery

Slow cooked beef brisket with Horseradish Sauce & Yorkshire Pudding
Allergens: Gluten, Celery, Sulphites, Mustard, Milk & Egg

Roasted Bacon Joint with Apple Sauce
Slow Roast Belly Pork
Allergens: N/A

Roast Chicken Breast, rosemary & pearl onion jus
Allergens: Milk, Sulphites & Celery

Vegetarian/Vegan Option- Butternut squash & pea arancini, tomato olive sauce
Allergens: Gluten & Sulphites
(Order from kitchen on arrival)

Sage, cranberry & onion Stuffing Balls
Allergens: Gluten, Dairy, Sulphites, Celery

Herb Roasted Potatoes

Sweet potato mash
Allergens: Milk

Cauliflower Cheese, cheddar & mozzarella blend
Allergens: Gluten, Mustard and Milk

New Potatoes

Honey Roasted Parsnips

Braised Red Cabbage
Allergens: Mustard, Milk, Sulphites

Selection of Vegetables
Roasted Root Vegetables
Steamed Carrots
Steamed Broccoli and Green Beans
Savoy Cabbage and peas

Homemade Gravy
Allergens: Sulphites, Celery

Whilst our menus do contain allergen information, if you do have any dietary requirements or are concerned about any allergies e.g. nuts, please ask a team member when selection items from the buffet.

Desserts

Chocolate pots with Chantilly cream & Walnuts

Allergens: Milk, Gluten, nuts & Eggs

Chocolate Fudge cake

Allergens: Gluten, Milk, Egg, Soya

Classic Victoria Sandwich

Allergens: Milk, Egg

Raisin Sponge Pots with Buttery Shortbread

Allergens: Gluten, Egg, Sulphites, Soya & Milk

Lemon Tart, Fruit Compote

Allergens: Gluten, egg, soya & Milk

Raspberry Bakewell Pots topped with Fruit Compote

Allergens: Nuts, gluten egg, soya & milk

Black Forest Gateau

Allergens: Gluten, milk, egg & nuts

Salted Caramel Cookie Crumb Profiteroles

Allergens: Gluten, Eggs, nuts & Milk

Sticky Toffee Pudding Pots

Allergens: Gluten, Milk, Egg, Nuts, Soya

Mini red velvet cakes

Allergens: Soya, milk, egg & gluten

Apple crumble & custard

Allergens: Milk, egg, sulphites, soya & gluten

Fresh Fruit Platter

Cheeseboard with grapes, crackers & chutney

Allergens: Milk, celery, mustard & gluten

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