— Spring-Summer 2020 —

Hot Fork Buffet Menu

2 Courses - £28.50+VAT
Including tea, coffee, cordials & water

Any guests with particular dietary requirements can be catered for.
We are proud members of the Sustainable Restaurant Association.
Meat & Fish (please select two options)
- Herb grilled chicken with butter beans, asparagus and pancetta
- Grilled beef with Mediterranean niçoise
- Honey and orange glazed duck with vegetable noodles and hoisin dressing
- BBQ salmon with a green slaw
- Steamed grey mullet with garlic, ginger and spring onions
- Baked sea bass on peppers, tomatoes, potatoes and anchovies

Vegetarian* (please select one option)
- Wild mushroom and parsley filo pie
- Chargrilled vegetables with ricotta, thyme dressing and quinoa salad
- Breaded butternut squash and slow roasted red onion cake with homemade chutney

Inclusive side dishes
- Selection of salads
- New potatoes, parsley butter
- Homemade breads
- Fresh fruit platter

Dessert* (please select two options)
- Blackberry posset
- Baked cheesecake with raspberry compote
- Salted caramel and chocolate mousse
- Banana and maple upside down cake with cream
- Sticky toffee pudding with sticky toffee sauce

*Vegan options available on request