

# Carvery Buffet

1 Course £19.95 Per Person – Minimum 40 People

Prime Sirloin of Beef (GF)

Free Range Turkey (GF)

Honey Roasted Gammon (GF)

Butternut Squash, Chickpea and Potato Tagine (VE)(GF)

Roasted Red Peppers Stuffed with Ratatouille (VE)(GF)

*Add a Whole Poached Salmon (GF): £4 Per Person*

*Add a Bowl of Shell-On Prawns (GF): £3 Per Person*

Herb Buttered New Potatoes (GF)

Tuna Mayonnaise with Spring Onion (GF)

Confit Beetroot, Feta and Mixed Leaf Salad (V)(GF)

Mixed Bean and Tomato Salad (VE)(GF)

Cucumber Vinaigrette (VE)(GF)

Farmhouse Slaw (GF)

Rustic Breads and Butter (GFA)

## Starter

*It is possible to add a Starter for £5.95 per person.*

*You may select up to 3 of the following options, though should you wish to offer your guests more than one choice then we will require a pre-order:*

Seasonal Vegetable Soup (VE)(GF)

*Garlic Croutons*

Galia Melon and Pineapple Carpaccio (VE)(GF)

*Fresh Berry Compote*

Smoked Haddock Fishcakes (GFA)

*Creamed Leeks*

Baked Brie (V)(GFA)

*Apricot Chutney*

Smoked Chicken and Pancetta Terrine (GF)

*Pickled Golden Beetroot, Mixed Leaves, Wholegrain Mustard Dressing*

## Dessert

*It is possible to add a Dessert Buffet for £6.95 per person.*

*You may choose up to 3 of the following options:*

Choice of Cheesecake (GFA)

*We recommend one of the following:*

Lemon and Lime | White Chocolate and Baileys | Raspberry and Vanilla

Dark Belgian Chocolate Coated Profiteroles

Fresh Fruit Salad (VE)(GF)

Strawberries and Cream\* (GF) (£2 Supplement)

Lemon Meringue Tart\* (GFA)

Mixed Berry Pavlova (GF)

Cheese Board (GFA) (£2 Supplement)

*Cheddar, Brie and Stilton with Chutney, Celery, Grapes and Biscuits*

*GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | \* = Vegan Option Available.*

*Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens.*

*Please notify us of any special dietary requirements, however, some menu adaptations may incur additional costs.*