

Buffet & banquet

Complimentary bread rolls and butter will accompany your selection

All menu items are subject to seasonal change

(v) = vegetarian / (gf) = gluten free

(v opt) = vegetarian option available / (gf opt) = gluten free option

Main dishes

Buttermilk marinated lamb shoulder slow roasted with Persian spices (gf)

Chicken drumstick served on a braised fennel & olive casserole with fragrant herbs (gf)

Roast pumpkin & tofu red curry with crispy shallots, boiled egg & roasted peanuts (v, gf)

Tender saffron infused lamb & prune tagine with green beans (gf)

Rare roast beef sirloin seasoned with a thyme & garlic rub (gf)

Grilled pork loin served with a caramelised onion jus (gf)

Fish of the day stewed with tomatoes, citrus, olives & mussels (gf)

Glazed free farmed ham off the bone with a pear & saffron chutney (gf)

Beef, ale & root vegetable casserole (gf)

Roasted Sirloin Tagliata with tarragon and balsamic

Roast lamb shoulder stuffed with black olive tapenade

Belly pork stew with peas and saffron

Tuscan style roast pork with fennel and white wine

Asturian pork and butter bean stew

Filetto Freddo - cold rare beef fillet with salsa verde

Braised lamb shoulder with fregola and chermoula

Spiced chickpeas with fresh vegetable salad, lemon garlic & coriander

Griddled whole salmon fillet with citrus labne

Coconut and duck curry

Sugar cured beef on ginger soba noodles

Ginger and pork lamb skewers

Salmon en crouete - spinach pine nuts sultanas served with a saffron sauce

Free range braised chicken legs in masala

Ricotta and basil cannelloni

Classic coq au vin with button mushroom and lardons

Portuguese fish stew with smoked paprika

Lamb cutlets with eggplant relish and pinot glaze

Lamb shank, port and tarragon pie

Lightly smoked roasted pork ribeye with pineapple relish

Hot smoked salmon fillet with rye crispbreads and muhammara

Salads and vegetables

Simple fresh green leaf salad with a herb vinaigrette (v, gf)

Green bean & bacon salad with rosemary croutons (v opt, gf opt)

Tomatoes marinated in lemon & chives (v, gf)

Grilled chicken, carrot, chickpea & raisin salad (v opt, gf)

Thyme & garlic roasted potatoes (v, gf)

Potato, basil & sesame seed salad (v, gf)

Steamed jasmine rice (v, gf)

Moong dal spiced rice & red lentils (v, gf)

Pasta, peas & mint with Parmesan & olive oil (v)

Three bean salad with red pepper & pickled jalapenos (v, gf)

Baby potato, roast onion & boiled egg salad (v, gf)

Crispy sage polenta

Verdura Mista - Griddled vegetable salad with Zany Zeus ricotta and fresh basil

Green beans and pistachios

New potatoes with fresh oregano

Sumac roasted pumpkin, orange kumera, sweet red onions, feta and orange

Fattoush with greek yoghurt and turkish bread

Broad bean and pancetta salad

Endive, celery, apple and gorgonzola salad

Red cabbage and parmesan coleslaw

Roasted baby potatoes with garlic and rosemary

Coconut rice

Smoked duck, candied walnuts, mandarin and cranberry salad with baby cos

Steamed rice with gremolata

Israeli couscous with roasted beetroot, halloumi and walnuts

Udon noodle, edamame beans, pickled ginger salad

Roasted cauliflower and parsnip salad sesame and fresh mint

Asiette of tomatoes - baked and natural with Whitestone vintage Windsor blue lentil, spinach & chorizo ragout

Potato al gratin with parmesan, thyme and truffle

Desserts

Rhubarb & apple crumble served with a pouring cream

Double chocolate & almond cake (gf)

Traditional trifle with sherry, raspberry & vanilla custard

Pear & frangipani tart served with crème anglaise

Seasonal fruit salad with a mint & passion fruit syrup (gf)

Individual pavlova with lemon curd cream

Bread and butter pudding with fresh cream

Citron tart

Chocolate tart with crème fraîche

Orange and raspberry frangipanni tart

Vanilla sponge with cream and strawberries

Orange cinnamon and star anis trifle with blueberry custard

Wellington chocolate company chocolate pots with thyme praline and chocolate straws