

Buffet Lunch

Deli selection to include

Whittlebury rosemary & sea salt focaccia (Ve), Faringtons dressings,
marinated olives (Ve), piccolo peppers (Ve), basil marinated bocconcini (D, V), cherry
tomatoes, rock salt & rosemary (Ve), crispy onions (G, Ve), minted cucumber (Ve), lemon
hummus (Ve), pickled beetroot (Sd, Ve), gherkins (Sd, Ve), sweetcorn (Ve), croutons (G, S,
Ve), chilli pickled onions (Sd, Ve), free range eggs (E, V), seeded avocado (Se, Ve),
seasonal leaves (Ve), jalapenos (Ve), crispy bacon,
vegetable sushi, pink ginger & soy sauce (G, S, Sd, Ve),
trio of cabbage, carrots, seeds, lime dressing (Sd, Ve),
Moroccan cous cous, peppers, dates, almonds, spring onion, chili (G, N, Ve)
salami, pastrami, prosciutto,
sliced turkey breast

Seafood on ice

King prawns charred lemon (Cr F), smoked salmon with capers (F)
Smoked mackerel fillets creamed horseradish (E, D, F, Mu)
green lip mussels with shallot vinegar (M, Sd)

Hot selection

(Chafing dish) toasted sesame chicken bites, onion & herb pilaf (Se)
(Chafing dish) beetroot and wasabi roasted salmon, wilted greens (sugar snaps,
green beans, mange tout, broccoli) (F, S, Mu)
cauliflower and carrot a la greque (Ve)
crispy fried jackfruit wings, spring onion, vegan mayo (G, Ve)
salt & pepper squid, lime wedges (G, S, M)
Wedges (G, Ve)
char-grilled veg (carrots, peppers, aubergine, onions, garlic) (Ve)

Dessert selection

strawberry, and vanilla vacherin (D, E, V)
Biscoff cheesecake (D, G, S)
Chocolate mousse pot (S, Ve)
Fruit platter (Ve)