

Buffet Lunch

Deli selection to include

Whittlebury rosemary & sea salt focaccia (Ve), rosemary & sea salt focaccia (G, 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)
Celeriac, and apple slaw, white cabbage, carrot, spring onion, kale, green apple (C, E, V)
Turmeric rice, peppers, spring onion, carrots, peas, chili, coriander (Ve)
Salami (Sd, D, S), chorizo (Sd, D, S), prosciutto
Sliced marmalade glazed gammon

Seafood on ice

Sweet chilli and chive marinated prawns (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)
Soused shredded fennel and carrot (Sd, Ve)
Crispy fried jackfruit wings, spring onion, vegan mayo (G, Ve)
Salt & pepper squid, lime wedges (G, S, M)
Potato wedges (G, Ve)
Char-grilled veg (carrots, peppers, aubergine, onions, garlic) (Ve)

Dessert selection

Caramelized apple upside down cake (D, E, G, V)
Citrus lemon cheesecake (D, G)
Chocolate mousse pot (S, Ve)
Fruit platter (Ve)