

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,
Toasted sesame sushi boat, coconut & wasabi mushroom, pickled vegetables (Se, 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), Dill & red onion roll mops (F, Sd)
Smoked mackerel fillets creamed horseradish (E, D, F, Mu)
Green lip mussels with shallot vinegar (M, Sd)

Hot selection

Toasted sesame chicken bites, onion & herb pilaf (Se, C)
White fish & red mullet bouillabaisse, wilted greens vegetables (F)
Soused shredded fennel and carrot (Sd, Ve)
Plant based BBQ jackfruit style ribs, spring onion (Mu, Ve)
Salt & pepper squid, lime wedges (G, S, M)
Potato wedges (G, Ve)
Char-grilled vegetables (Ve)

Dessert selection

Plant based passion fruit curd tart (S, Ve)
Strawberry cheesecake (D, E, G)
Chocolate mousse pot (S, Ve)
Fruit platter (Ve)