



Buffet Menus

Please select two main courses from the following list:

Classic steak and ale pie with buttery mash
Rosemary roasted lamb with shallot sauce and crushed potatoes
Venison and Guinness ragout with dumplings
Beef lasagne with garlic bread
Chicken breast with tarragon mustard sauce and pilaf rice
Pork with cider gravy, apple sauce and roast potatoes
Oven roasted cod, braised baby gem and sautéed potatoes
Seared salmon fillet with hollandaise sauce and buttered new potatoes
Classic fish pie with buttered new potatoes
Mediterranean vegetable, basil and bean chili with basmati rice (V)
Rocket, ricotta and tomato cannelloni (V)
Vegetarian moussaka (V)
Three cheese, fennel and potato pie (V)

Served with:

Chef's selection of seasonal vegetables
Mixed green salad
Breads rolls and butter
Chef's daily dessert
Tea and coffee

£36 per person

All prices are inclusive of VAT

**All produce is seasonal, if it can't be sourced an alternative will be provided.
Dishes may contain, directly or indirectly, nuts or nut products.**

A committee suggested gratuity at 10% will be added to your final bill.