

INTERNATIONAL — BUFFET DAY —

£42 per person

BREAD & SOUP

Artisan bread selection with seeded rolls,
Italian loaves and flatbread (V,W,B,S,Se)

Buter (V,D) and spread (V)

Leek and potato soup (V)

Croutons (V,W,S), pumpkin seeds (V), crispy onions (V,W),
chilli flakes (V), breadsticks (V,W)

SALADS

Fusilli pasta salad with black olives, fresh parsley, chopped
tomatoes, roasted red peppers, basil pesto dressing (V,W,D,SD)

Traditional Greek salad with diced tomato, cucumber,
sliced red onion, black olives, oregano, feta and olive oil (V,D,SD)

Chunky new potato salad with red onion, spring onion,
parsley and mayonnaise dressing (V,SD)

Superfood salad with roasted sweet potato, kale, sunflower
seeds, quinoa, lemon, lime and olive oil dressing (V,SD)

Celtic coleslaw with white cabbage, grated carrot,
sliced leek and mayonnaise (V)

Mixed salad leaves (V)

DELI SELECTION

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), gherkins
(V,Mu,SD), olives (V), croutons (V,W,S), pickled onions (V,SD),
tomato (V), pumpkin seeds (V), red onion (V), capers (V,SD),
crispy onions (V,W), hard boiled eggs (V,E)

STARTERS

Classic devilled eggs (V,E,Mu,SD)

Avocado, lettuce and prawn cocktail (Cr,SD)

Quiche Lorraine with smoked bacon (W,D,E)

Pear and Stilton bruschetta (V,W,D,SD)

Flaked smoked ham with piccalilli sauce (Mu,SD)

✓ 'Not Chicken' Paprika Caesar Wrap with sweet paprika
marinated plant-based strips, lettuce, Gran Levante
cheese and Caesar dressing (V,W,D,S)

Duck and orange paté (D) with Welsh tomato chutney (V)
and brioche (V,W,S,D,E)

Smoked salmon and cream cheese mousse blini with dill
and lemon wedges (F,W,D,E)

FROM THE CARVERY

Whole roasted marinated beef

With gravy (SD) and Yorkshire pudding (V,W,E,D)

Caraway seed roasted pork belly

Maple glazed roasted carrots and parsnips (V)

Roasted herb potatoes (V)

Cauliflower cheese (V,W,D)

Horseradish sauce (V,D,E,Mu), Dijon mustard (V,Mu,SD), apple sauce (V)

HOT BUFFET

Welsh lamb shepherd's pie with Black Bomber mature
cheddar cheesy mashed potato (D,SD)

Beef stroganoff (D,SD,Mu)

Sage and onion sausage rolls with tomato concasse (W,D,SD,E)

Baby potatoes with lime and chilli (V)

✓ Vegetable lasagne with plant-based bechamel sauce (V,W,S,Mu)

Steamed green vegetables (V)

Grilled mackerel (F) with citrus braised fennel and Provençale sauce

Moules Mariniere mussels cooked in a white wine
and garlic cream sauce (M,D,SD)

FLAVOURS OF ASIA

Curry of the day (allergens are displayed on the buffet)

Aloo Gobi cauliflower and potato with Indian spices (V,Mu)

Traditional dhal (V)

Aromatic steamed rice with chickpeas and cumin seeds (V)

Chinese pork spareribs (S,W,SD,Se)

Tamarind glazed chicken wings

Poppadums (V), naan bread (V,W), mango chutney (V), mint raita (V,D)

DESSERTS

Selection of hand-made pastries, tarts and cakes

Fresh fruit salad (V)

Hot Dessert

Bread and butter pudding with chocolate chips (V,W,S,D,E)
With custard (V,D,E)

Soft Whipped Vanilla Ice Cream (V,D)

Honeycomb (V), chocolate shavings (V,D,S), hundreds and thousands
(V,D,S), crushed meringue (V,E), desiccated coconut, chocolate sauce
(V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)