



FORK BUFFET MENU

Our new executive chef John Dickson, presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.

Included in the price

COLD

Homemade soup of the day
Vine tomato and red onion salad
New potato, black olive, roasted pepper salad with a rocket oil dressing
Cucumber, celery, baby gem lettuce, Russet apples and roasted almonds in a light cheese dressing
Organic leaf salad of mixed leaves

HOT

Pan fried parmesan free range chicken Escalopes with a vine tomato and fresh basil sauce
Linguini marinara of market fish in a light chilli and cherry tomato sauce
Cauliflower and Salsify cheese bake topped with a herb crumb crust
Virgin olive oil potato puree
Selection of seasonal vegetables

DESSERT

Apple and raisin strudel with double cream

£20.00 per head

*Please note all charges incur
a 10% service charge*