



QUINTESSENTIAL SUMMER FORK BUFFET

Samosas, spring rolls and olives on arrival.

Choose 4 options from below:

Home-made Quiche– Ham, Chorizo and Thyme;
Goats Cheese, Sun-dried & Rocket; or Smoked Salmon, Trout and Leek.

Trout, cream cheese and chive Terrine

Homemade chicken liver, wild mushroom and Brandy Pate

English cheese and biscuits, with chutneys and trimmings

Poached side of Salmon, served with fresh lemon

Cold and cured meat platter

Choose 3 of the following side dishes:

Homemade Coleslaw

Beetroot, tomato and red onion salad

Melon and cucumber salad

Mixed leaf salad, dressed in Caesar dressing

Pasta and three bean salad with vinaigrette.

Warm buttered new potatoes with mint

Potato salad with home-cooked ham and mayonnaise

Organic white baguette served warm with butter

Jacket potatoes with melted butter

Focaccia garlic bread

Choose 3 of the following desserts:

Mini strawberry Pavlovas, Large Bourbon Vanilla Crème Brulee,
Fruit salad with Sorbet, Home made Lemon cheese cake,
Sticky Toffee Pudding with hot sticky sauce and vanilla ice-cream.

Minimum 20 people.

3 Courses £30.50 per person, during the midweek,
£33.50 per person at weekends.