

EVENING FORK BUFFET

Select items to create your own individual buffet.
The number of choices you may select is shown below:

Main dishes

(two dishes will be served to your guests)

roast pork loin

crackling, apple, sage stuffing

east coast fish pie

crispy potato, parmesan

roast striploin of beef

yorkshire pudding

spinach, potato & butternut squash curry (v)

cloves, rice, naan

crispy lamb & rosemary potato balls

lemon roast chicken

egg fried rice

sea bream fillet

tomato, olives, basil

game pie

glazed puff pastry, garden vegetables

tempura salmon

watercress mayonnaise

Salads & Sides

(two dishes will be served to your guests)

cauliflower cheese (v)

toasted almonds

cajun spiced chunky chips (v)

kitchen garden salad (v)

balsamic

duck fat roast potatoes

thyme & garlic

cous cous (v)

pine nuts, pomegranate, coriander

new potato, spring onion & bacon salad

whole grain mustard

orange & cumin roasted carrots (v)

Pudding

(two dishes will be served to your guests)

elderflower & raspberry jellies

honey roasted peaches

yoghurt ice cream

clementine & honeycomb parfait

selection of macaroons

warm blackberry sponge

vanilla custard

three yorkshire cheese selection

fruit chutney, celery, grapes

Coffee & Tea

£51.50 per person

(v) suitable for vegetarians

Price and menu applicable to 31 December 2016. Inclusive of VAT at 20%.

It is the responsibility of the guest to inform the Manager of any special dietary requirements prior to ordering. Allergen information relating to all our dishes is available, however we cannot guarantee total segregation of items not highlighted on the allergen regulations.