



Sit down buffet menu selector

Appetizers / Amuse bouche - £3.50

Gazpacho shot, basil oil
White onion soup
Mushroom cream, truffle oil
Butternut squash risotto
Wild mushroom crème brûlée
Home smoked organic salmon rilette

Starters

Soups - £6.50

Park farm asparagus soup, smoked salmon crème fraîche (v)
Wild mushroom soup, truffle oil and celeriac crisps (v)
French onion soup, parmesan crouton (v)

Starters - £7.50

Butternut pumpkin risotto, crème fraîche and coriander (v)
Saffron risotto, seared Shetland king scallop - **£2.00 supplement**
Home smoked Hertfordshire trout rilette, tomato, dill and red onion
Salmon assiette, salmon and mascarpone rilette, Scottish smoked and home cured gravadlax, dill dressing - **£2.00 supplement**
Pressed pacific cod, saffron and white wine terrine, saffron and chive dressing
Foie gras and Sutton Hoo chicken liver parfait, toasted brioche and red onion marmalade - **£2.00 supplement**
Sutton Hoo chicken caesar tian, fresh anchovies and cos leaves
Roma tomato, Greek feta and basil, avocado dressing (v)
Park farm asparagus and Gruyere cheese tartlet, truffle dressing and salad leaves (v)

Intermediate

Sorbets - £2.50

Taittinger champagne sorbet
Taittinger pink champagne sorbet
Lemon and homegrown thyme sorbet

Fish courses - £6.50

Home smoked organic salmon and mascarpone rillette
Prawn and celeriac tian with pepper dressing
Seared Seabass, rocket pesto and reduced balsamic vinegar
Pesto linguini with seared Shetland king scallop and parmesan

Main course buffet

Buffet 1 - £29.50

Whole dressed Shetland organic salmon
Whole king prawns
Cold roast sirloin of Sacombe Hill Farm beef with horseradish
Green beans & toasted almonds
Roma tomato with red onion & basil
Mixed leaf salad
New potato salad with grain mustard & crispy bacon
Selection of dressings & condiments
Supreme of Sutton Hoo Farm chicken Basque
Spinach & cheese tortellini, mushroom cream sauce
Fondant potatoes
Buttered seasonable vegetables

Buffet 2 - £28.00

Home roast Sacombe Hill Farm honey glazed ham
Cold roast sirloin of Sacombe Hill Farm beef with horseradish
Penne salad with pesto
Baby spinach & rocket salad with feta, balsamic vinegar
Mixed leaf salad with sun dried tomatoes & toasted pine nuts
New potato salad with grain mustard & crispy bacon
Lamb cutlets with onion sauce
Supreme of Shetland organic salmon, white wine & dill sauce
Mushroom tortellini
Fondant potatoes
Buttered seasonal vegetables



Cheese - £7.50

Please choose a selection from below

Tomme Brulée

This cheese, made from unpasteurised ewe's milk, comes from the Basque region of France. It has a delicate floral taste. The unique thing about this cheese is that it is burned on the outside at the end of the maturing process.

Bosworth Ash Log

This is a creamy and delicately flavoured unpasteurised goat's cheese log from Staffordshire. It is distinguished by a rosemary sprig along the small log.

Cheddar

Made and matured in Dorset by Ford Dairy. Quite young, hence a light impression of milky taste.

Little Ryding

Vegetarian ewe's milk cheese made on a farm located in Somerset, near Bath. White, thin, bloomy rind and common to a lot of ewe's milk cheese - nearly sweet.

Lyburn Gold

This pasteurised cows milk cheese is from the New Forest. It is ripened for 14 weeks and has a creamy smooth texture with small holes.

Stilton

Blue, veined cow milk cheese from Nottinghamshire, made with cow milk, and matured for nearly 4 months. Creamy at heart, powerful and long lasting flavours.

Desserts - £6.50

Fresh fruit salad, brandy snap basket with Manor Farm vanilla ice cream

Glazed fresh fruit kebabs, with vanilla rice pudding

Blackcurrant and raspberry sundae tart, vanilla sauce

Pecan nut pie, Jack Daniels cream

Vanilla bean crème brulée, orange shortbread

Caramelised lemon tart, raspberry coulis and crème chantilly

Belgian dark chocolate tart

White and dark Belgian chocolate mousse, coffee anglaise and chocolate sticks

Orange pannacotta with lemon curd, raspberry jelly and pistachio biscotti

Afters - £3.50

Please select one from the below

Homemade chocolates

Petits fours

Homemade fudge

Elizabeth Shaw chocolate mints

Café du monde exclusive Coffee, Newby fine Teas