Please tick your selected package

CIABATTA BOARD V/VE* NGA

Wiltshire ham & English mustard, hummus & sun blushed tomato (ve), Barber's Cheddar & apple cider chutney (v)

POTATO BOARD VENGA

Seasoned sweet potato wedges & white potato wedges, curry sauce

MEAT BOARD

Duck croquettes, marinated chicken skewers, beef & Chianti croquettes

PORK BOARD

Balsamic glazed mini sausages, British pork pies, puff pastry sausage rolls

PLANT BOARD VENGA

Hummus, giant cous cous, sweet potato falafels, roasted tenderstem & courgette, Kalamata & Bosciala olives

CHARCUTERIE & BRITISH CHEESE CONES NGA

- Prosciutto & Coppa, cornichons, Silverskin onions, Kalamata & Bosciala olives, apple cider chutney, ciabatta sticks
- Stilton & Barber's Cheddar (v), cornichons, Silverskin onions, Kalamata
 & Bosciala olives, apple cider chutney, ciabatta sticks

FISH CONES NGA

Cold water prawns, smoked salmon, gem lettuce, Marie Rose sauce, lemon

ADDITIONAL - £5 PP

DESSERT PLATTER V/VE* NGA

Chocolate brownies, salted caramel profiteroles, mini Belgian waffle, strawberries, chocolate dipping sauce, mini marshmallows

FOR ALLERGEN & NUTRITIONAL INFO

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V Suitable for vegetarians, VE Suitable for vegans, NGA Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook day and the companies of the containing products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.



BUFFET