



# PRIVATE HOSPITALITY

## SAMPLE BUFFET MENU

### **SELECTION OF FRESHLY BAKED BREADS**

Salted Somerset Butter

### **TUSCAN CHARCUTERIE PLATTER**

Coppa, Milano Salami, Ventricina, Pecorino & Bocconcini Mozzarella, Grissini  
Breadsticks, Pomodoro Sauce

### **MAPLE BAKED LOIN OF BACON (SERVED COLD)**

Homemade Chipotle Chilli Jam

### **DORSET BLUE CHEESE & CHIVE TARTELETTE**

### **ROASTED TOMATO & OREGANO ORZO PASTA SALAD**

### **KILN ROASTED SALMON NICOISE SALAD**

Fine Beans, Olives, Lightly Picked Quails Eggs

### **HAWAIIAN HULI HULI CHICKEN**

Pineapple, Red Pepper, Black Bean & Coriander Salsa

### **BUTTERED NEW POTATOES**

### **LEMON MERINGUE POSSET PIE**

Freeze Dried Raspberries, Bee Pollen

### **SELECTION OF FRENCH MACAROONS**

Freshly Brewed Coffee, Tea & infusions

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please bring it to our attention before ordering. Some fish dishes may contain small bones.