



# PRIVATE HOSPITALITY BEST OF BRITISH BUFFET MENU

Menu Option 1

### **SELECTION OF FARMHOUSE SLICED BREAD**

Salted Farmhouse Butter

### **BEEF & HARVEY'S ALE PIE**

### **BUTTERNUT SQUASH & RED ONION MARMALADE TART**

(V, GFO, VeO)

### **JERSEY ROYAL POTATOES**

### **MIXED VEGETABLE MEDLEY**

Rich Red Wine Gravy

### **BRAISED RED CABBAGE**

### **CLASSIC ETON MESS**

Vanilla Cream, Crushed Meringue, British-grown Strawberries, Raspberry Coulis

#### **SELECTION OF BRITISH CHEESE & CRACKERS**

Cardinal Mature Cheddar, Somerset Brie, Stilton, Celery, Grapes, Quince, Seasonal Fruit Chutney





# PRIVATE HOSPITALITY

ASIAN SPICED INFUSION BUFFET MENU

Menu Option 2

### **POPPADOM & CHUTNEY SELECTION**

Raita, Mango & Lime Pickle

### **GARLIC CORIANDER CHOTTA NAAN BREAD**

Cucumber Raita

### **INDIAN FUSION SELECTION**

Samosas & Onion Bhajis

### MARINATED CHICKEN TIKKA CURRY

Fresh Coriander

### **MIXED VEGETABLE BHUNA**

Courgette, Aubergine & Peppers in a Spiced Curry Sauce

### **TURMERIC STEAM COOKED PILAU RICE**

**BOMBAY POTATOES** 

## RED & YELLOW CHERRY TOMATOES, CAPSICUM & CUCUMBER SALAD

**ASIAN SALAD** 

### **BAKED VANILLA CHEESECAKE**

Mango Coulis Gel

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.