

BREAKFAST BUFFET

Minimum of 10 persons

CONTINENTAL

£20 PER PERSON

Selection of mini pastries
and house preserves

Fruit salad bowl

Pressed orange or
grapefruit juice

Choice of filter coffee, tea
or herbal infusions

FULL ENGLISH

£26 PER PERSON

Native breed eggs, pork
sausage, bacon, black pudding,
field mushroom, tomato,
beans, toast

Choice of filter coffee, tea or
herbal infusions

HEALTHY START

£30 PER PERSON

Smoked Scottish salmon
quail egg, pumpernickel

Crushed avocado on sourdough
chilli, mint

Bircher muesli ^V
mixed berries

Porridge with banana ^V
made with milk or water

Choice of filter coffee, tea or
herbal infusions

BREAKFAST EXTRAS

Smoked bacon - £8

Sausage bap - £8

Smoked Scottish salmon - £8

Porridge ^V - £8
made with milk or water

Toast ^V
butter and house preserves - £8

Selection of mini pastries ^V - £4.5

LUNCH BUFFET

Minimum of 10 persons

COLD BUFFET

£40 PER PERSON

SANDWICHES

Falafel wrap ^{VG}
*tahini, hummus, pomegranate,
pickled cucumber*

Smoked salmon
wild rocket, lemon aioli

Roast beef
horseradish cream, watercress

Crayfish cocktail

SALADS AND PLATTERS

Superfood salad ^V

Heritage tomato, rocket,
bocconcini ^V

Cured meat platter

Dips & flat breads ^V

DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

Seasonal bakewell tart

LUNCH EXTRAS

British cheese selection, quince jelly, biscuits - £8

Fresh fruit platter - £8

Coffee, tea, infusions and house biscuits - £5.5

Coffee, tea, infusions and house cake of the day - £10.5

HOT BUFFET

£50 PER PERSON

CHOICE OF ONE MAIN

Chicken supreme
*wild mushrooms, creamed potato,
silver skin onions, chicken jus*

Poached salmon
*brown shrimp butter, parsley,
caper & potato tian, broccoli,
red pepper*

Spiced sweet potato ^{VG}
*charred onion and sweetheart
cabbage, romesco sauce*

SALADS AND PLATTERS

Superfood salad ^V

Heritage tomato, rocket,
bocconcini ^V

Cured meat platter

Dips & flat breads ^V

DESSERTS

Lemon meringue tart

Chocolate and hazelnut tart

