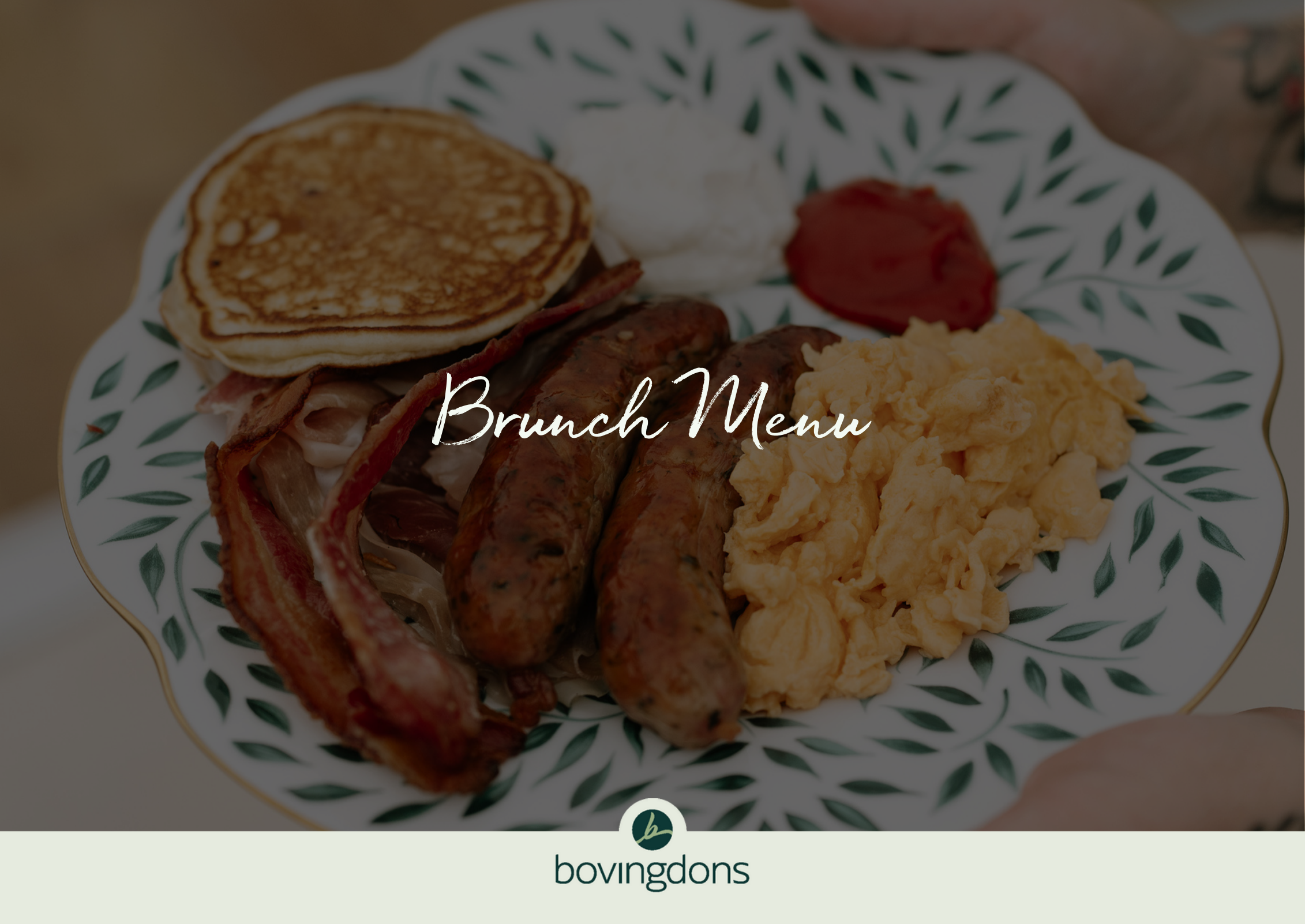




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*Brunches &
Buffets 2026*

A top-down view of a breakfast meal served on a white plate with a green leaf pattern and a gold rim. The meal includes a stack of two golden-brown pancakes in the top left, a portion of white rice in the top center, a slice of tomato in the top right, two sausages in the center, a pile of scrambled eggs in the bottom right, and several strips of cooked bacon on the left. The text "Brunch Menu" is written in a white script font across the center of the plate.

Brunch Menu



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Please Choose 5

Acai bowl, coconut flakes, caremelised banana, goji berries, granola (VG)

Protein yoghurt, mango & kiwi compote, tropical fruit granola (V) (VG Available)

Mini pancake stacks, bacon & maple syrup

Pulled pork & buttermilk waffles, hot honey, spiced apple

Red pepper & spinach frittata (V)

Shakshuka with feta, harissa crème fraiche, roasted vegetables (V)

Ricotta & butternut squash muffins (V)

Pistachio croissant (V)

Mini Danish selection (V)

Seasonal fruit and vegetable smoothies

*Seated Fork
Buffet Mains
Please choose 3*



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Meat

Beef bourguignon, pearl onions, roasted chestnut mushroom, crispy

pancetta (GF) Slow cooked beef stroganoff

Cumberland sausage, caramelized onion

Roasted chicken supreme, light wild mushroom velouté (GF)

Steak & Doom Ale pie

BBQ glazed chicken bites, sesame seeds

Beef cheek chilli con carne, sour cream (GF)

Chicken tikka masala (GF)

Slow cooked maple & mustard chicken (GF)

Ballentine pork shoulder stuffed with spinach & mushroom (GF)

Chargrilled tandoori chicken (GF)

West country pork belly, crackling, apple sauce (GF)



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Fish

Prawn & white fish curry (GF)

Pan fried salmon supreme, salsa Verde (GF)

Pan fried sea bass, salsa Verde (GF)

Harissa roasted trout (GF)

Chorizo crumbed Scottish cod

Korean miso & honey glazed cod

Crème fraiche & mustard roasted white fish (GF)

Coconut salmon curry (GF)



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Vegetarian / Vegan

Wild mushroom & spinach strudel, mushroom velouté (V)

Baked pasta, Mediterranean vegetables (V)

Lightly smoked butternut squash stuffed with spinach, feta & caramelized red onion (GF) (V)

Squash, herb & crispy butter bean pie (VG)

Stuffed red pepper with chestnut & spiced butternut squash (GF) (VG)

Green Thai vegetable curry (GF) (V)

Three bean chilli, sour cream (GF) (VG)

Sun-blushed tomato & red onion tarte Tatin (VG)

Stilton & broccoli quiche (V)

Spinach & mushroom quiche (V)

Baked sweet & sour cauliflower & peppers (VG)

Caramelised red onion & Somerset goats cheese galette (V)

A close-up photograph of a plate of golden-brown fried croquettes, likely potato-based, garnished with a variety of fresh microgreens including green and purple varieties. The plate is light green and textured. The background is softly blurred, showing a dining setting.

Seated Buffet Sides

Please choose 3



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Sides

Thyme and garlic pomme puree (VG available)

Jewelled Israeli cous cous, fresh herbs

Super green quinoa salad, broccoli, edamame, rocket (VG)

Coconut basmati rice (VG) (GF)

Sweet potato, pomegranate, feta, caramelised red onion salad (GF)

Paprika and garlic crispy new potatoes (VG) (GF)

Petite leaf salad (VG) (GF)

Greek Salad (GF)

Mediterranean vegetable pasta, basil pesto, parmesan (VG)

Coriander naan bread

A close-up photograph of a white plate with two desserts. In the foreground is a round fruit tartlet with a light-colored crust, topped with fresh strawberries, raspberries, blueberries, and blackberries. A thin slice of pink fruit is placed vertically in the center. A decorative swirl of red sauce is on the plate. In the background is a scoop of pink strawberry ice cream, garnished with a small white flower and a dark berry.

Seated Buffet Desserts

Please choose 2



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Desserts

Passion fruit & white chocolate cheesecake, orange sorbet

Rich chocolate mousse, liquid raspberry centre (GF)

Mini Guinness cupcakes

Lemon drizzle cake

Profiteroles, warm chocolate sauce

Rich double chocolate mousse (GF)

Bovingdons' Eton mess, fresh seasonal berries (GF) (VG)

White chocolate & passion fruit cheesecake

Tarte au citron, vanilla mascarpone

Vegan chocolate mousse (GF)

American baked cheesecake

Chocolate fudge cake

Chocolate pave

Butterscotch panna cotta

Seasonal fruit tart

Salted caramel panna cotta



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