

FORK BUFFET

Served with a selection of breads and condiments

from £34 per person (minimum 25 people)

MAINS

(Choose three) Additional items £6pp

Hand-carved roasted ham (gf)

Merguez meatballs, chickpea and pepper ragu (gf)

Overnight-roasted rump of beef (gf) (£4 supp)

Pork chipolatas, rosemary, honey glaze (gf)

Boneless chicken thighs, gremolata (gf)

Smoked haddock fishcakes, tartare sauce (gfo)

Poached Chalk Stream trout (gf) (£4 supp)

King prawns, avocado, thousand island (gf) (£2 supp)

Aubergine steaks, gochujang, sesame, ginger (ve) (gf)

Cauliflower shawarma, tahini, pinenuts (ve) (gf)

Broccoli, leek and Cheddar quiche (v)

Tomato and 'nduja rigatoni, burrata (v) (veo)

SALAD & SIDES

(Choose four)

Skin-on fries, rosemary salt (ve) (gf)

Giant couscous, peas, broad beans and mint (ve)

Sweet potato wedges, sour cream, chilli jam (v) (gf)

Roasted new potatoes, mint butter (v) (veo) (gf)

Chopped summer salad, tahini dressing (ve) (gfo)

Caesar salad, Parmesan, garlic croutons (gfo)

Seasonal hummus and crudites (ve) (gf)

Heritage tomato panzanella salad (ve)

Sweetcorn and butterbean succotash (ve) (gf)

New potato salad, loads of herbs (v) (gf)

Tenderstem broccoli, chilli oil, almonds (ve) (gf)

Green beans and asparagus, mustard dressing (ve) (gf)

CAKE & DESSERT

(Additional £6 per person)

(Choose two)

Lemon drizzle cake (v)

Carrot cake (v)

Vegan chocolate cake (ve)

West Country strawberry Eton mess (v) (gf)

Triple chocolate brownie, Chantilly cream (v) (gf)

Caramelised pineapple, passionfruit, pistachio (ve) (gf)

Chocolate and salted caramel profiteroles (v)

(v) Vegetarian. (ve) Vegan. (veo) Vegan option available on request. (gf) Gluten free. (gfo) Gluten free option available on request.

Please inform your event manager of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Please note that all dishes and menu prices are subject to change. We will endeavour to communicate any changes as soon as possible.

