

Wake up to Organic: Breakfast Buffet

- * *Trio of Mixed Breakfast Pastries:
(Plain Croissant, Pain au Chocolate, Pain au Raisin)*
- * *Smoked Salmon, Spinach, Whipped Feta & Dill
Bagels*
- * *Spinach, Avocado & Sundried Tomato Bagels (Vg)*
- * *Chestnut Mushroom & Tomato Frittata (Gf)(V)*
- * *Selection of cold meat & cheese slices (Gf)(V)*
- * *Homemade Cinnamon Granola with Greek or
Coconut Yoghurt (Gf)(Vg)*
- * *Watermelon Fruit Bowl Platter (Gf)(Vg)*
- * *Energy Balls: Date & Chia / Peanut Butter & Oat
(vg)(Gf)*
- * *Homemade Ginger Immunity Boosters (Gf)(Vg)*
- * *Selection of Mixed Fruit Juices:
Root, Green & Orange (Vg)(Gf)*

(V) = Suitable for Vegetarians

(Vg) = Suitable for Vegans

(Gf) = Gluten Free

(N) = Contains Nuts

For all others allergens please ask !!

Mediterranean Mezze Buffet

MAIN EVENT

- * Garlic & Oregano Rubbed Chicken Thighs (Gf)
- * Lemon & Parsley Salmon Fillet (Gf)
- * Spanakopita - Greek Filo Pie (V)

WITH

- Tabbouleh Salad (Vg)
- Classic Greek Salad (Gf)(V)
- Balsamic Roasted Mediterranean Vegetables (Vg)(Gf)
- Nduja & Parmesan Arancini Bites
- Truffle Mushroom Arancini Bites (Vg)
- Crudités & Homemade Seasonal Hummus (Vg)(Gf)
- White Bean & Pesto Dip (V)(Gf)(N)
- Classic Tzatziki (Gf)(V)
- Homemade Rosemary & Seasalt Focaccia (Vg)
- Marinated Olives (Vg)(Gf)
- Slow Roasted Semi Dried Tomatoes (Vg)(Gf)

TO FINISH

- Italian Almond, Lemon & Orange Cake with Chantilly Cream & Seasonal Berries (V)(Gf)

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Middle Eastern Buffet

MAIN EVENT

- * Shawarma Rubbed Chicken Thighs (Gf)
- * Slow Cooked Lamb Shoulder (Gf)
- * Imam Bayildi - Stuffed Aubergine (Vg)

WITH

Freekeh Salad (Vg)

Za'atar Roasted New Potatoes & Green Beans (Gf)(V)

Balsamic Roasted Mediterranean Vegetables (Vg)(Gf)

Beetroot & Coriander Falafel Bites (Vg)(Gf)

Crudités & Homemade Seasonal Hummus (Vg)(Gf)

Beetroot Borani, Feta & Dill (V)(Gf)

Muhummara & Dukkah Dip (Gf)(Vg)(N)

Homemade Flatbreads (Vg)

Marinated Olives (Vg)(Gf)

Slow Roasted Semi Dried Tomatoes (Vg)(Gf)

TO FINISH

Dark Chocolate Torte, Pistachios & Seasonal Berries (V)(Gf)

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Best of British Buffet

MAIN EVENT

- * Slow Cooked Smoked Gammon (Gf)
- Beer Battered Cod, Tartare & Minted Mushy Peas
- * Bubble & Squeak (Gf)(V)

WITH

- Crispy Rosemary & Sea Salt Roast Potatoes (V)(Gf)
- Homemade Sausage Rolls & Seasonal Chutney
- Homemade Scotch Eggs & Piccalilli
- Classic Creamy Coleslaw (Vg)
- New Potato & Green Bean Salad (Gf)(V)
- Coronation Chicken Salad (Gf)
- British Cheese Selection:
(Stilton, Mature Cheddar, Baron Bigod)(V)(Gf)
- Soft Boiled Eggs (Gf)(V)
- Homemade Crusty Bread & Butter (V)
- Pickles & Crudités (Vg)(Gf)

TO FINISH

- Eton Mess - Chantilly Cream, Meringue & Seasonal Berries (V)(Gf)

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