

FORK BUFFET

CLASSIC BEEF BOURGUIGNON. TENDER BEEF IN A RICH RED WINE SAUCE CHICKEN FILLET SERVED WITH WHITE WINE AND TARRAGON SAUCE. ASPARAGUS AND PARMESAN TARTE S/W A CHIVE HOLLANDAISE V PAN-FRIED PORK LOIN S/W A THATCHER'S CIDER, SAGE AND WHOLEGRAIN MUSTARD SAUCE BAKED SALMON FILLET S/W A CRAYFISH AND WATERCRESS SAUCE SERVED WITH EITHER*

ROSEMARY & SEA SALT ROAST POTATOES OR HERBED NEW POTATOES

SEASONAL VEGETABLES

HOMEMADE DESSERT -

HOMEMADE STICKY TOFFEE PUDDING WITH MASCARPONE
LEMON AND BLUEBERRY POSSET WITH SHORTBREAD

— **CHEESEBOARD BUFFET** — LOCAL CHEESES, CHUTNEY AND BISCUITS

Dietary requirements will be catered for. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen-free environment, nor can we guarantee the processes used by our ingredient manufacturers.