

- BUFFET MENUS -

MENU A

Home cooked treacle roast gammon (gf)
Poached salmon, dill mayonnaise (gf)
Smoked salmon, crème fraiche & chive sandwiches
Westcombe cheddar, ale chutney, tomato sandwiches
Coronation chicken sandwiches
A selection of quiches
Homemade old spot sausage rolls
Hot buttered new potatoes (gf)
Leaves & herbs (gf)
Homemade chocolate brownies (gf)

Tea and coffee

£32 per person

MENU B

Selection of homemade traditional sandwiches
Farmhouse cheddar cheese and spring onion
Home cooked ham and mustard
Tuna, mayonnaise & cucumber

Quiche Lorraine
Goat's cheese and roasted vegetable quiche
Rosemary, garlic & lemon chicken drumsticks (gf)
Lemon hummus, flatbreads, nuts
Lightly spiced potato wedges, sour cream (gf)

Tea & coffee

£27 per person

MENU C

Selection of homemade traditional sandwiches
Farmhouse cheddar cheese and spring onion
Home cooked ham and mustard
Tuna, mayo and cucumber

Triple cooked chips
Gloucester old sausage rolls

£19 per person

MENU D - THE BOWL BUFFET

Choose any two, and let your guests tuck in. There will be plenty

Beef goulash, basmati rice (gf)
Fisherman's pie, peas, mini loaves and butter
Cottage pie, peas, mini loaves & butter
Chicken & ham pie, creamed potato
Gloucester old spot sausages, mash, onion gravy
Beef cobbler, champ, bacon & shallot fine beans (gf)
Vegetable thai red curry, jasmine rice (gf)
Mini lemon possets
Triple chocolate brownies

£26 per person

MENU E - THE VEGETARIAN MENU

Selection of homemade sandwiches
Westcombe cheddar, ale chutney, tomato sandwiches
Free range egg, mustard cress & vegan mayo
Roast vegetables, baby herbs
Tomato & basil quiche
Mango & brie filo parcels
Potato frittata, pesto and goat's curd (gf)
Roast garlic & charred red pepper hummus, crudités (gf)
Red onion bhajis, garlic & mint raita
Lemon & rosemary seasoned wedges (gf)

£28 per person

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- FUNCTION MENU -

A minimum of 20 guests. Please choose one dish per course and a vegetarian option if required

STARTERS

- Slow roast tomato soup/ butternut squash soup / cauliflower cheese soup, bread, netherend farm butter (v)(gfo)
Crayfish cocktail, marie rose, brown bloomer (gfo)
Potted pork, pear chutney, toasts (gfo)
Potted beef, yorkshire, marrow gravy
Baked goat's cheese, roast peppers & vegetables, baby herbs, lemon oil (v) (gf)
Coarse pork pate, apple chutney, toasts (gfo)
Salmon, haddock & crayfish fishcake, chive butter sauce, rocket (gfo)
Pear, walnut salad, crispy blue cheese bon bons (v) (gfo)
Hummus, nuts, flatbreads (v)
Tenderstem, beetroot, feta and toasted seeds (v) (gf)
Caesar salad (add £2 for chicken) (gfo)

MAIN COURSES

- Braised feather blade of beef, creamed potato, greens, bacon, pan gravy (gf)
Pan seared salmon, crab & pea risotto, baby herbs (gf)
Vegetable & herb risotto, pecorino romano (v) (gf)
Mushroom, Oxford blue, spinach wellington, dauphinoise potatoes, baby carrots (v)
Pan roast rump of lamb, rosemary gravy, buttered carrots, hasselback potato (gf)
Butter baked haddock, fondant potato, fine beans, bouillabaisse sauce (gf)
Confit duck leg, creamed potato, greens, duck gravy (gf)
Roast vegetable & grilled halloumi salad (v) (gf)
Chicken breast, roast shallot mash, fine beans, wild mushroom pan gravy (gf)
Pork belly, gratin potatoes, roast apple, creamed cabbage & bacon, pan gravy (gf)
Roast sirloin of beef, our famous roasties, roast carrots, parsnips, Yorkshire, beef gravy, family vegetables (add £5)

PUDDINGS

- Lemon tart, raspberry sorbet
Lime cheesecake, gingernut base, white chocolate ice cream
Sticky toffee pudding, vanilla ice cream, toffee sauce (gf)
Treacle tart, custard
White chocolate brulée, gingerbread (gfo)
Lemon posset, shortbread (gfo)
Apple and berry crumble, custard (gf)
Triple chocolate brownie, vanilla ice cream, chocolate sauce (gf)

2 courses for £29

3 courses for £37

*A 10% non refundable deposit will be required at the time of booking.
Full payment, final numbers and choices are required 7 working days prior to the event.*

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