

## - 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)  
Treachle 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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