

CHAMPAGNE BUFFET LUNCH

Starters

A Selection of Sushi with Wasabi,
pickled ginger and soy sauce

Smoked Scottish Salmon,
with traditional garnishes

Classic Dill Gravadlax

Beetroot Gravadlax

Prawn Cocktail

Cornish Crab Mayonnaise,
Keta caviar

Crevettes,
horseradish cocktail sauce

Rare Seared Tuna,
sweet soy sauce, bok choy, baby corn and black sesame seeds

Grilled Vegetables,
aged balsamic vinegar and basil oil (VG)

Parma Ham,
English asparagus and shaved Parmesan

Asparagus Soup

All menu items subject to change at short notice in case of non-availability of product

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Salads

Caesar Salad Station

Mange Tout, Edamame Bean
chilli oil and king oyster mushrooms (V)

Bococcini with Baby Tomatoes
basil, aged balsamic vinegar (V)

Grilled Tenderstem Broccoli,
vegan feta, pomegranate and chilli (VG)

Salt Baked Red and Golden Beetroot,
baby chard, toasted pine nuts (VG)

New Potato Salad with Spring Onions,
Savora mustard vinaigrette (VG)

Mixed Leaf Salad with Radish
balsamic dressing (VG)

Pear Salad, Fourme D'Ambert Cheese
pickled red onion, rocket and candied walnuts (V)

Asian Style Crispy Beef Salad

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Main Courses

Mozzarella and Sunblush Tomato Tortellini,
basil pesto (V)

Grilled Lobster Thermidor
with baby spinach

Pan Seared Seabass,
English asparagus, yellow courgettes and confit tomatoes, citrus sauce

Thai Green Vegetable Curry,
Jasmine rice (VG)

Slow Cooked Spiced Lamb Shoulder,
pickled red cabbage and mint yoghurt (Carved)

Orange Clove and Honey Glazed Gammon,
Cumberland sauce (Carved)

Roasted Sirloin of Beef,
red wine sauce (Carved)

Roasted Maize -Fed Chicken
with herbs and garlic (Carved)

Sides

Roasted Potatoes

Gratin Potatoes

Yorkshire Puddings

Heritage Carrots, Honey and Orange

Green Beans with Shallots

Buttered Savoy Cabbage

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Desserts

*Steamed Lemon Sponge,
Chocolate & Grand Marnier Sauce*

Duo of Valrhona Chocolate

Macaron selection

Rhubarb and Vanilla Cheesecake

Exotic Fruit Salad

Candied Chestnut and Blackcurrant Pavlova

Rosé Champagne, Pistachio & Raspberry Trifle

Chocolate and Mint Ganache Brownie

Lemon Posset with Shortbread

Blueberry Crème Brûlée

Red Berry Eton Mess

Classic Tiramisu

Assorted Fruit Tartlets

Cherry Bakewell

Chocolate Profiterole, Vanilla Cream

*British Artisan Cheese,
quince jelly and pear chutney*

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