

## Picnic Lunch

All picnic options will be served in individually covered dishes.

#### Seasonal soup

Burford brown egg and watercress roll <sup>v</sup>
Smoked salmon & cream cheese
Roast sirloin of beef, watercress and horseradish
Dingley Dell bacon, lettuce and tomato
Somerset brie and smoked tomato <sup>v</sup>
Baby spinach and coconut yoghurt <sup>vg</sup>

Cured meats selection Vegetable crudité basket, baba ganoush dip <sup>vg</sup> British cheese board

Dessert selection of the day

Fresh fruit salad

Coffee, tea, infusions & mineral water

£38.00 per person
(VAT included)

 $\label{eq:Changes} Changes to the menu are at the chef's discretion. \\ Please inform us of any allergy or dietary requirement so we may assist you. \\$ 

A discretionary 12.5% service charge will be added to your bill. All prices include VAT



# Sample fork buffet options

All fork options will be served in individually covered dishes.

### Main Courses, a choice of two

Pumpkin or Mushroom Tortellini, Hazelnut & Truffle Pesto
Chicken Breast, Grilled Asparagus, Salsa Verde
Spinach & Ricotta Ravioli, Tomato & Rocket
Seabass, Tomato & Chive Salad
Spaghetti Bolognese
Grilled Salmon, Summer Vegetable Risotto

#### Seasonal salads, a choice of four

Ratte potato, spring onion & chive V

Heirloom tomato, mozzarella & basil leaves V

Bitter leaf, orange & hazelnut salad VG

Mixed leaf salad & house dressing VG

Belgian endive, Roquefort & caramelized walnut V

Chargrilled vegetables with toasted seeds & grains VG

French bean, red onion, Dijon mustard vinigrette VG

#### Seasonal desserts

Dessert selection of the day

Fresh fruit salad

Coffee, tea, infusions & mineral water

£38.00 per person
(VAT included)

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