



**Buffet Private Dining - Spring Menu**  
available from 1 March – 31 May 2021

**£45ph**

Create your own perfect buffet. Choose 2 meat/fish, 2 vegetarian and 1 dessert option

**Meat**

Spring chicken thigh, leek & cider cassoulet, baked pearl barley  
*Cereals, milk, SO<sub>2</sub>*

Roast saddle of Highbury Farm lamb, roast aubergine & courgettes, mint jus  
*[none]*

Baked Woburn Black gammon, spring greens, creamy whole grain mustard sauce  
*Milk, mustard*

**Fish**

Seared, herb crusted yellow fin tuna loin, braised pak choy, miso dressing  
*Fish, soy*

Roast spiced cod fillets, peperonata, salsa verde  
*Fish, SO<sub>2</sub>*

Baked lemon sole fillets, brown shrimp, samphire & salsify  
*Milk, fish*

**Vegetarian**

Black olive polenta, sweet pickled carrots, basil pesto (Vg)  
*[none]*

Creamy morel & asparagus pappardelle (V)  
*Cereals, egg, milk*

Roast Gorgonzola gnocchi, braised chicory, stir fried green beans (V)  
*Cereals, egg, milk*

Watercress, roast beetroot & wheat berry salad, balsamic glaze (Vg)  
*Cereals*

Steamed purple sprouting broccoli, toasted almonds & chilli (Vg)  
*Nuts*

New potato, spring onion & rocket salad (Vg)  
*[none]*

*Jan Huckstep*

PRIVATE CHEF



*Desserts*

Poached forced rhubarb, custard mousse, ginger sable (V) (Vg option)  
*Cereals, egg, milk*

Rich baked Manjari 64% chocolate & clementine pudding, warm Pain d'epice (V)  
*Cereals, egg, milk*

Baked Bramley apples, Medjool dates, cinnamon parfait (V) (Vg option)  
*Egg, milk*

*Jan Huckstep*

PRIVATE CHEF