



Buffet Private Dining – Autumn Menu
available from 1 September– 30 November 2021

from £50ph

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

Meat

Rich pork cheeks, cep & Madeira casserole, pearl barley, cavolo nero
Cereals, milk, SO₂

Slow cooked short rib of Woburn beef, spring onion, chilli & sesame
Celery, sesame

Smoked haunch of Venison, salt baked celeriac, juniper roast carrots
Celery, milk

Fish

Beurre noisette poached skate, herb crushed potatoes, capers, wilted spinach
Fish, milk

Fennel, orange & kohlrabi stuffed sea bream, red wine glazed salsify
Fish, SO₂

Vegetarian

Roquefort & caramelised onion cassoulet, thyme crumb (V)
Cereals, milk

Balsamic braised Treviso & chicory, roast courgette & herb gnocchi (V)
Cereals, egg

Wild mushroom risotto, crispy leeks (V)
Milk

Quinoa & cauliflower couscous salad (Vg)
SO₂

Jan Huckstep

PRIVATE CHEF



Aubergine, baby spinach, puy lentil salad (Vg)
S0₂

Feta, sweet potato, baby gem & toasted pumpkin seed salad (V)
Milk

Dessert

Muscat poached Williams pear & almond frangipane (V)
Egg, milk, nuts, S0₂

Autumn trifle – Autumn berry jelly, orange flower custard, spiced crème Chantilly (V)
Cereals, egg, milk

Dark chocolate delice, salted caramel, roast peanuts (V)
Cereals, egg, milk, nuts

Jan Huckstep

PRIVATE CHEF