



Buffet Private Dining – Winter Menu
available from 1 December– 28 February 2022

from £50ph

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

Meat

Lower Wilbury Farm lamb loin & black pudding Wellington, crushed swede,
rosemary & redcurrant jus
Cereals, egg, milk

Braised shin of beef & turnip Radu, thyme & bone marrow dumplings, rich potato purée
Celery, cereals, milk

Rolled slow-cooked prune & chestnut stuffed pork belly, caramelised root vegetables
Cereals, egg

Fish

Baked smoked haddock fillets, puy lentil, chorizo & aubergine ragu, chive beurre blanc
Fish, SO₂

Pan fried John Dory, deep fried Brussels sprouts, ceps, glazed salsify, red wine jus
Fish, milk

King prawn, cod & mussel fish stew, roast sweet potatoes, buttered green beans
Fish, milk

Vegetarian

Tempura halloumi, beetroot relish, bitter leaves (V)
Milk, SO₂

Salad of salt-baked celeriac, heart of chicory, walnut & blue cheese dressing (V) (Vg option)
Milk, nuts, SO₂

Spiced cauliflower steak, toasted quinoa & chestnut, Mornay sauce (V) (Vg option)
Cereals, milk

Jan Huckstep

PRIVATE CHEF



Sweet potato gnocchi, balsamic glazed Trevino, Parmesan, crispy sage (Vg)
S0₂

Tagine of root vegetables & falafel, whole spiced pilau rice (Vg)
Sesame

Truffled leek & new potato salad (Vg)
[none]

Honey & orange glazed carrots and parsnips (Vg)
[none]

Dessert

Spiced carrot, sultana & whipped cream cheese gateaux, maroon glacé (V)
Cereals, egg, milk

Rich cranberry and orange bread & butter pudding, orange anglaise (V)
Cereals, egg, milk

Sour cherry and sticky ginger bread trifle (Vg)
Cereal

Port-fed Stilton, toasted walnut biscuit, chicory chutney (V)
Cereals, egg, milk, nuts

Jan Huckstep

PRIVATE CHEF