



Buffet Private Dining – Summer Menu
available from 21 June – 20 September

£50ph

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

Meat

Guinea fowl poche-grill, roasted pak choy, pomegranate dressing
[none]

Crispy belly of Prior's Hall Farm pork, caramelised apples, roast baby carrots & courgettes
Milk

Chargrilled whole flat iron of Woburn beef, heritage tomato & shallot salad
[none]

Fish

Salt baked fillet of Loch Duart salmon, warm Salade Niçoise
Egg, fish

Chargrilled mackerel fillets, pickled baby vegetables, Camargue rice salad
Fish, SO₂

Mussel, king prawn & squid seafood paella
Crustacean, fish, mollusc

Vegetarian

Ravioli of butternut squash, amaretti & pine nuts, shaved pecorino, crispy sage (V)
Cereals, egg, milk, nuts

Fricassée of sweet potato, leek & chanterelles, garlic, chilli & coriander (Vg)
[none]

Roast cauliflower, quinoa & pomegranate salad, Roquefort dressing (V)
Milk

Salad of British strawberries, pickled beetroot & toasted seeds, basil vinaigrette (Vg)
SO₂

Jan Huckstep

PRIVATE CHEF



Salad of heritage tomato, shallot & rocket, cold pressed olive oil (Vg)
[none]

Cumin & coriander falafel, chargrilled halloumi, summer slaw, tzatziki dressing (V)
Milk, sesame, SO₂

Dessert

Chargrilled super sweet pineapple, mojito sorbet, dark rum sauce (Vg)
[none]

Lemon verbena tart, Wye Valley blueberries (V)
Cereals, egg, milk

British strawberry, basil & Pimms trifle (V) (Vg option)
Cereals, egg, milk

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