



TWO COURSE  
LUNCH BUFFET

## MONDAY

**Lamb Hotpot**  
**Smoked Haddock & Spring Onion Fishcake**  
**Mac 'n' Cheese (v)**

### Sides

*Steamed greens*  
*Lemon & parsley new potatoes*

**Sticky Toffee Pudding**  
**Diced Fresh Fruit**

## TUESDAY

**Chilli Con Carne**  
**Fish Pie**  
**Vegetable Balti (v)**

### Sides

*Steamed rice*  
*Steamed greens*  
*Jacket potatoes*

**Chocolate Mousse**  
**Diced Fresh Fruit**

## WEDNESDAY

**Chicken & Leek Pie**  
**Grilled Mackerel**  
**Roasted Aubergine & Fennel Baked Gnocchi  
with Mozzarella (v)**

### Sides

*Steamed greens*  
*Sweet potato wedges*

**Bread & Butter Pudding with Vanilla Custard**  
**Diced Fresh Fruit**

## THURSDAY

**Moroccan Spiced Beef Balls**  
**Coconut Fish Stew**  
**Red Lentil & Aubergine Moussaka (v)**

### Sides

*Steamed greens*  
*Roasted vegetable cous cous*  
*Colcannon mash*

**Lemon Posset**  
**Diced Fresh Fruit**

## FRIDAY

**Chicken Tikka Masala**  
**Breaded Fish & Chips**  
**Mushroom Stroganoff (v)**

### Sides

*Steamed rice*  
*Steamed greens*

**Apple & Cinnamon Crumble with Vanilla Custard**  
**Diced Fresh Fruit**



FINGER  
BUFFET

## MONDAY

Selection of Assorted Sandwiches, Baguettes & Wraps  
Chicken Satay  
Vegetable Spring Rolls  
Potato Wedges

Dark Chocolate Brownie  
Fresh Fruit Platter

## TUESDAY

Selection of Assorted Sandwiches, Baguettes & Wraps  
Lamb Kofta  
Beetroot & Feta Turnovers  
Sweet Potato Wedges

Carrot & Walnut Cake  
Fresh Fruit Platter

## WEDNESDAY

Selection of Assorted Sandwiches, Baguettes & Wraps  
Sausage Rolls  
Goat's Cheese & Red Onion Tart  
Potato Wedges

Vanilla Cheesecake  
Fresh Fruit Platter

## THURSDAY

Selection of Assorted Sandwiches, Baguettes & Wraps  
Chicken Tikka  
Vegetable Samosas  
Sweet Potato Wedges

Chocolate Fudge Cake  
Fresh Fruit Platter

## FRIDAY

Selection of Assorted Sandwiches, Baguettes & Wraps  
Beef Skewers with Chimichurri Sauce  
Cheese & Onion Pasties  
Thick-Cut Chips

Lemon Posset  
Fresh Fruit Platter





CANAPÉ & TAPAS  
SELECTION

Choose three items for £5.95 or five items for £7.95

## CANAPÉS

**Goat's Cheese & Caramelised Red  
Onion Tartlet**

**Sun-Dried Tomato & Mozzarella Arancini**

**Smoked Salmon**  
*wasabi mayonnaise*

**Ratatouille Bruschetta**

**Chicken Tikka**  
*mint yoghurt*

**Chickpea Falafel**  
*tahini sauce*

**Lamb Kofta**  
*aioli*

**Breaded King Prawns**  
*sweet chilli sauce*

**Mini Frikadellen**  
*tomato relish*

**Mini Duck Spring Rolls**  
*plum sauce*

**Alex James & Leek Tartlet**

## TAPAS

**Aceitunas Aliñadas**  
*green olives with lemon, oregano and chillies*

**Chorizo a la Sidra**  
*chorizo with cider*

**Pan con Ajo y Tomate**  
*bread scrubbed with garlic and tomato*

**Pescado Frito**  
*cod fritters, saffron aioli*

**Tabenero**  
*sautéed peppers, onion, tomato on crusty bread*

**Albóndigas en Salsa**  
*meatballs with tomato sauce*

**Patatas Bravas**  
*crispy potatoes with Pimenton aioli*

**Setes al Ajillo**  
*mushrooms with garlic*

**Sautéed Artichoke Hearts**  
*garlic and parsley*

**Manchego**  
*roasted red pepper and rosemary*

**Fried Calamari**  
*aioli*

**Croquetas de Jamón**  
*ham and manchego croquettes*



BANQUETING  
MENU

Please select 1 starter, 1 main course and 1 dessert for all your guests to dine from  
2021 - £28.95 | 2022 - £29.95 | 2023 - £30.95

## TO START

### **Chicken Liver Parfait**

*house chutney, toasted brioche*

### **Ham Hock Terrine**

*tomato relish, toasted sourdough*

### **Teriyaki Mackerel**

*raw vegetable and edamame bean salad*

### **Thai Fishcake**

*Asian slaw, sweet chilli dipping sauce*

### **Assiette of Melon (v)**

*seasonal berries*

### **Beetroot, Caramelised Onion & Goat's Cheese Tart (v)**

*aged balsamic*

### **Caprese Salad (v)**

*mozzarella, vine ripened tomato, basil pesto*

## TO FOLLOW

### **Roast Chicken Supreme**

*fondant potato, grilled zucchini, forestiere sauce*

### **Braised Blade of Beef**

*glazed potato cake, roast root vegetables, peppercorn sauce*

### **Grilled Pork Loin**

*braised red cabbage, sweet potato bubble & squeak, whole grain mustard sauce*

### **Braised Lamb Shoulder**

*dauphinoise potatoes, pea purée, roast root vegetables, rosemary jus*

### **Seared Cod Pavé**

*crushed new potato, olives, green beans, tomato beurre blanc*

### **Sweet Potato, Butternut & Chickpea Tagine (v)**

*tabbouleh, toasted almonds, flat bread*

### **Mushroom, Brie & Hazelnut Wellington (v)**

*chateau potato, roast root vegetables, cep jus*

## TO FINISH

### **Sticky Toffee Pudding**

*toffee sauce, vanilla ice cream*

### **Bread & Butter Pudding**

*vanilla custard*

### **Chocolate Brownie**

*chocolate sauce, milk ice cream*

### **Passion Fruit Cheesecake**

*berry compote*

### **Vanilla Panna Cotta**

*macerated strawberries, shortbread*

### **Apple & Cinnamon Crumble**

*sharing jugs of custard*

### **Raspberry Crème Brûlée**

*shortbread*

## PREMIUM DISHES

### STARTERS

#### **Beef & Horseradish Croquette (+£2.00)**

*remoulade, crispy shallots, red wine syrup*

#### **Severn & Wye Smoked Salmon (+£3.00)**

*capers, gherkins, shallots, buttered brown bread*

#### **Sriracha Grilled King Prawns (+£4.00)**

*tomato, avocado and mango salad*

### MAINS

#### **Pan Seared Stone Bass Fillet (+£4.00)**

*saffron potato, spinach, confit fennel, langoustine sauce*

#### **Herb Crusted Lamb Rump (+£5.00)**

*boulangère potato, spinach, ratatouille, caper dressing*

#### **Roast Strip Loin of Beef (+£6.00)**

*Yorkshire pudding & all the trimmings*

### DESSERTS

#### **Coconut & Malibu Panna Cotta (+£2.00)**

*exotic salsa, mango sorbet*

#### **Chocolate & Salted Caramel Torte (+£3.00)**

*vanilla ice cream, raspberry sorbet*

#### **Selection of Cheese & Biscuits (+£4.00)**



## SOUP MENU

### **Cauliflower**

*garlic croutons*

### **Butternut Squash**

*chilli & lemon crème fraîche*

### **Leek & Potato**

*crispy onions*

### **Carrot & Cumin**

*coriander cream*

### **Cream of Celeriac & Potato**

*sage*

### **Mushroom & Tarragon**

*chive cream*

### **Tomato & Roasted Red Pepper**

*basil oil*

*Available as a starter or as an  
intermediate course for an additional  
£3.95 per person*

## CHEESE PLATTER

Selection of local chutneys; breads, crackers, celery sticks,  
fresh grapes & dried apricots

Mature cheddar

Le Maubert brie

Shropshire blue

*£4.95 per person*