



— T H E —

HOUSE & ORANGERY

AUTUMN/WINTER FORK BUFFET

Minimum of 10 people

HOUSE FAVOURITES

£18.95 PER PERSON

Choose two from:

- Sticky Sesame Pork Belly (GF)
- Chicken & Chorizo Skewers (GF)
- Teriyaki Salmon Fillet (GF)
- Brixham Crabcakes & Tartare Sauce
- Butternut Squash & Goats' Cheese Wellington (V)
- Leek & Emmenthal Quiche (V)
- Vegan Shepherd's Pie (VG) (GF)

Served with: Roasted Baby Jackets, Seasonal Vegetables,
Slaw & Artisan Breads

(Add Danish Pastries - Fruit Platter £5pp)

PREMIUM SELECTION

£25.95 PER PERSON

Choose two from:

- 28 Day Dry-aged Cold Cut Rump of Beef
- Roast Chicken Supreme, Wild Mushroom & Tarragon Cream
- Spiced Lamb Tagine
- Salmon en Croûte
- Baked Cod & Lobster Butter Sauce
- Wild Mushroom Stroganoff (V) (GF)
- Sumac Baked Aubergine, Mint Yoghurt, Pomegranate
& Toasted Almonds (V)
- Vegan Shepherd's Pie (VG)

Served with: Roasted Baby Jackets, Seasonal Vegetables,
Slaw & Artisan Breads

Danish Pastries - Fruit Platter

We aim to make your special occasion memorable and use thoughtfully sourced fresh ingredients. We can cater to some bespoke requests however these are tried and tested dishes that we can deliver to our highest standard.

Please be aware that we will cater to specific requests only if we believe we can offer the same quality. Our kitchen contains allergens. Please inform your order taker of any allergies prior to ordering. We can however never fully guarantee that dishes are totally free from allergens.