

HOSPITALITY PREMIER FORK BUFFET MENU MARKET RASEN AUTUMN 2026

Bread Basket and Salted Butter

Prawn Cocktail Salad Leaf Cup

Chicken Pate, Red Onion Chutney

Roasted Squash and Beetroot Salad

Goats Cheese, Rocket Leaves, Vinaigrette Dressing



Venison Bourguignon

Smoked Bacon, Baby Onions, Mushroom and Red Wine Sauce

Cumberland Sausages

Red Onion Gravy

Vegetarian option available from the Kitchen upon request

Chestnut Mushroom Arancini

Celeriac Puree, Quince Jelly, Sauteed Garlic and Parsley Mushrooms, Shaved
Parmigiano Reggiano



Creamed Mashed Potatoes

Roasted Carrots and Parsnips

Steamed Leeks and Curly Kale



Chocolate Orange Cheesecake Pot

Choc Chip Biscuit, Chocolate Brownie, Orange Gel



Full Afternoon Tea



Scan Me

Or visit this url:
mnu.pro/40C3584
to see our allergen menus



For menu information on allergens, nutrition and carbon footprint please scan the QR code above.

On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.