



## **Summer Finger Buffet 2025**

#### **Main Event**

Corn baked tortillas with sweetcorn guacamole and red onion salsa (VE)

Spiced potato and vegetable samosas with a roasted garlic yoghurt (VE)

Spinach pakoras with hot honey dressing (V)

Sweet chilli glazed crispy chicken fillets

Honey and mustard hand twisted Cumberland sausages

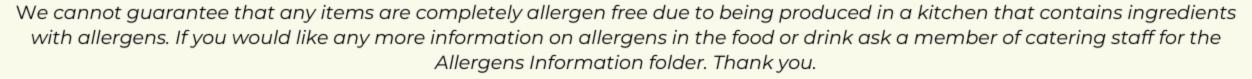
Open scrocchiarella hand crafted sandwiches:

Roasted Mediterranean vegetables, sliced avocados, sun-ripened tomatoes with green olives, harissa purée and drizzled with olive oil (V)

Hand pulled mozzarella, chorizo and prosciutto with tomato tapenade and rocket, drizzled with wild garlic oil

### **Dessert**

Raspberry and milk chocolate brownies (VE)









#### **Summer Premier Fork Buffet 2025**

# **Grazing Board**

Honey glazed sliced bacon loin, cornichons, Nocerella olives, chicken and apricot terrine, chutney, hand crafted sausage rolls, fresh figs, baked artisan breads and truffle butter

### **Main Event**

One pot spring cassoulet with roasted pea and mushroom dumplings, garden beans, pearl shallots and allotment grown leeks finished with chopped parsley (VE)

Wild garlic and fennel marinated chicken breast, with a warm fine bean and garden pea verdant salad, finished in a grain mustard sauce

Roasted new potatoes with thyme oil and smoked sea salt (V)

#### **Dessert**

Biscoff cheesecake with cherry brandy compôte (VE)

