



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)

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink ask a member of catering staff for the Allergens Information folder. Thank you.

