

# THE BUFFET.

All our platters are designed to serve 15 guests.



## SHARING SANDWICHES

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	Pulled ham hock, mature cheddar, pickled cucumber, dijonaise <sup>2,5,7,8,12</sup>	45.00
	Mint lamb, lime & date chutney, avocado, lettuce <sup>7</sup>	45.00
	Mature cheddar, green chilli jam, house pickles, lettuce, tomato <sup>2,5,7</sup>	40.00
Vg	Roasted portobello mushroom, thyme roasted tomato, parsley pistou, butter bean & lemon <sup>7</sup>	35.00
Vg	Falafel, butternut squash hummus, carrot & coriander slaw, spinach, lemon & tahini dressing <sup>7,9</sup>	40.00

## SHARING PLATTERS

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	Charcuterie - chorizo, finnochiona, coppa, cornichons, house olives, sourdough <sup>7,12</sup>	60.00
V	Cheeseboard - Bath soft, Bath blue, Wookey Hole cheddar, celery, chutneys, crackers <sup>2,5,7,10</sup>	80.00
V	Wild mushroom & mozzarella arancini, garlic & chive aioli <sup>2,7*</sup>	40.00
	Bbq glazed chicken wings, grilled lemon aioli <sup>5,10</sup>	45.00
V	Goats cheese mousse, beetroot & black olive tapenade tart <sup>2,7</sup>	40.00
	Seared fish, lemon mayo, chewy rice crisp <sup>2,11</sup>	45.00
Vg	Southern fried cauliflower, bbq mayonnaise <sup>7*</sup>	30.00
Vg	Courgette fritters, baba ghanoush, pomegranate, fresh mint <sup>7*</sup>	40.00
Vg	Fries	20.00

## BURGER SLIDERS

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	Beef patty, mayonnaise, pickled cucumber, brioche <sup>2,5,7,8</sup>	40.00
	Southern fried chicken, jalapeño slaw, brioche <sup>5,7,8</sup>	40.00
	Battered fish burger, caramelised lemon aioli, pickled cucumber, brioche <sup>5,7,8,11</sup>	45.00
Vg	Falafel, butternut squash hummus, sumac onions, white bun <sup>7,9</sup>	35.00

## PIZZA PLATTERS

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	Chorizo, charred peppers, tomato, chilli oil, mature cheddar, parsley <sup>2,5,7,12</sup>	35.00
	Gorgonzola, courgette, balsamic roasted shallots, pine nuts <sup>1,2,7</sup>	30.00
	Tomato, mature cheddar, mozzarella and basil <sup>2,5,7</sup>	25.00
	Padron peppers, sumac onion, crispy chilli beef <sup>2,7</sup>	35.00
Vg	Chargrilled courgette, cherry tomato, vegan cheddar, balsamic roasted shallots, pine nuts <sup>1,7,10</sup>	30.00

## SWEETS

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Vga	Triple chocolate brownies <sup>2,5,7</sup>	35.00
	Sweet pastry tart, crème patisserie, fresh fruit <sup>2,5,7</sup>	35.00
Vga	Selection of crème brûlée - Madagascan vanilla - espresso - raspberry <sup>2,5</sup>	35.00

Please place your order 7 days before your event, and advise us of any dietary requirements.

V - Vegetarian | Vg - Vegan | Vga - Vegan option available  
1 - Nuts | 2 - Dairy | 2\* - Dairy free available | 3 - Celery | 4 - Crustaceans | 5 - Eggs | 6 - Peanuts | 7 - Gluten  
7\* - Gluten free available | 8 - Mustard | 9 - Sesame | 10 - Soy | 11 - Fish | 12 - Sulphites | 13 - Lupins | 14 - Molluscs