

## FORK BUFFET

included in the DDR package or £38.00 per person

### MONDAY

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#### COLD

- Selection of sliced artisan breads and butter
- Pastrami, cooked ham and salami
- Smoked mackerel with lemon and capers
- Mixed lettuce of lollo rosso, iceberg and red chard
- Olive oil, balsamic vinegrate and sweet mustard dressing

#### HOT

- Mustard and thyme marinated turkey on sautéed carrot and leeks fricassee
- Sustainable fish of the day with marinated cauliflower
- Penne and broccoli in cream cheese and pumpkin seed crumble

#### SWEET

- Salted caramel and chocolate cheese cake
- Fresh cut fruit salad

### TUESDAY

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#### COLD

- Selection of sliced artisan breads and butter
- Pastrami, cooked ham and salami
- Mixed lettuce of lollo rosso, iceberg and red chard
- Roasted beetroot, endive, white grapes and lemon oil
- Sugar snaps, green peas and green beans in orange vinegrate
- Olive oil, balsamic vinegrate and sweet mustard dressing

#### HOT

- Beef striploin with roast potato and red onion
- Sustainable fish of the day with soya bok choy and pea
- Cheese tortellini in basil and tomato cream

#### SWEET

- Chocolate cake
- Fresh cut fruit salad

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.

## WEDNESDAY

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### COLD

- Selection of sliced artisan breads and butter
- Pastrami, cooked ham and salami
- Mixed lettuce of lollo rosso, iceberg and red chard
- Red beans, sweet corn, cucumber, onion, cherry tomato and dill dressing
- Butternut squash, sautéed kale, radish and pepper dressing
- Olive oil, balsamic vinegrate and sweet mustard dressing

### HOT

- Chicken with parsley and garlic on roasted parsnip and shallots
- Sustainable fish on the day on sprouting beans and tomato and olive salsa
- Gnocchi with rocket pesto and roast sweet squash

### SWEET

- Lemon tart
- Fresh cut fruit salad

## THURSDAY

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### COLD

- Selection of sliced artisan breads and butter
- Pastrami, cooked ham and salami
- Mixed lettuce of lollo rosso, iceberg and red chard
- Quinoa with roast aubergine, pomegranate in chilli date vinegrate
- Black eyed beans, onions, peppers and spinach salad
- Olive oil, balsamic vinegrate and sweet mustard dressing

### HOT

- Lamb rumps on sautéed peas, potato in a curried yoghurt sauce
- Sustainable fish of the day on braised red cabbage and mustard sauce
- Mushroom ravioli with cherry tomato and spinach

### SWEET

- Banana cake with walnuts
- Fresh cut fruit salad

## FRIDAY

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### COLD

- Selection of sliced artisan breads and butter
- Smoked mackerel with lemon and capers
- Mixed lettuce of lollo rosso, iceberg and red chard
- Butter beans with radish, cucumber, lemon and mint
- Brown lentils with carrot, red onion and tamarind sauce
- Olive oil, balsamic vinegrate and sweet mustard dressing

### HOT

- Chicken with mushrooms, baby onions and pepper cream sauce
- Sustainable fish of the day on sautéed green beans, sundried tomato salsa
- Creamy polenta with roasted Mediterranean vegetables

### SWEET

- Apple and almond tart
- Fresh cut fruit salad