

BUFFET LUNCH

DELI SELECTION

Whittlebury rosemary & sea salt focaccia (G, Ve) / Farrington's dressings, marinated olives / (Ve) garlic and thyme crispy chickpeas / (Ve) / basil marinated bocconcini (D, V) / sliced tomato & red onion (Ve) / crispy onions (G, Ve) / minted cucumber (Ve) / sundried tomato & red pepper hummus (Ve) / pickled beetroot (Sd, Ve) / pickled gherkins (Sd, Ve) / sweetcorn (Ve) / croutons (G, S, Ve) / chilli pickled onions (Sd, Ve) / free range eggs (E, V) / stuffed vine leaves (Ve) / seasonal leaves (Ve) / jalapenos (Ve) / crispy bacon

Pineapple, cucumber & pickled vegetable sushi roll, wasbai & soy dips (G, S, Sd, Ve) / classic coleslaw, white cabbage, carrots, parsley, spring onion, vegan mayonnaise (Ve) / moroccan couscous, peppers, dates, almonds, coriander (G, N, Ve) / tandoori spiced breast of chicken (Mu) / sliced marmalade glazed gammon

SEAFOOD ON ICE

Sweet chilli and chive marinated prawns (Cr, F) / dill & red onion rollmops (F, Sd) / smoked mackerel fillets creamed horseradish (E, D, F, Mu) / green lip mussels with shallot vinegar (M, Sd)

HOT SELECTION

Pollo ala pizzaiola, chicken in tomato sauce with mozzarella (C, D, Sd), rapeseed oil dressed penne pasta (G, Ve) / oven baked sea trout fillet, samphire & onion white wine cream (D, F, Sd), wilted greens (Ve) / butterbean, stir fry vegetable, soy & angel hair raman (C, G, S, Sd, Ve), sriracha plant based mayonnaise (Ve) / pickled red cabbage & apple (Sd, Ve) / salt & pepper squid, lime wedges (G, S, M) / garlic roasted new potatoes (Ve) / chargrilled mediterranean vegetables (Ve)

DESSERT SELECTION

Passion fruit curd tart, vanilla chantilly (S, Ve) / British strawberry cheesecake, dehydrated meringue (D, E, G, S) / plant based chocolate brownie, chocolate ganache (G, Ve, S) / fruit platter (Ve)