

Menu



BREAD BOARD

Selection of bread with butter, rapeseed oil and a balsamic vinegar glaze

MAIN

PULLED MEAT BUFFET (TWO MEAT OPTIONS)

Firecracker beef brisket

Harrisa roasted Lamb shoulder

Rosemary and lemon lamb shoulder

Thyme, lemon and Coriander Goat shoulder

Aromatic Pulled pork

Paprika smoked chicken thighs

New potato, red onion and dill salad

4 x seasonal salad such as :

Roasted beetroot, hazelnut and Goats cheese salad

Charred broccoli with sesame dressing, ginger and spring onions

Chilli and kohlrabi coleslaw

Roasted butternut squash and green beans with almonds and herbs

Selection of condiments and pickles

DESSERT

DIY ETON MESS

Seasonal fruits, served with meringue and cream