

MARQUEE BUFFET

Soup

with breads, seeds and croutons (vg)

Charcuterie

Parma ham, mortadella, Suffolk chorizo with olives,
caperberries and cornichons

Cold Starters

Salmon tartare, lemon and crispy capers

Asparagus, goats' cheese and lovage

Ham hock rillettes with pistachio salt

Grilled fig, mozzarella and serrano ham

Duck, chicken and sour cherry terrine

Whipped vegan feta, smoked tomato and basil

Hot Dishes

Roast stone bass

Lobster cream

Carvery

Honey and mustard roast gammon with piccalilli

Rare striploin roast beef with rich red wine sauce

Vegan heritage vegetable Wellington with mushroom gravy

Buttered minty Jersey Royals

Panache of British runner beans, summer greens and green
beans

Salads

Greek salad with fresh mint and Feta

Lebanese tabbouleh with heritage tomato, chervil and chives

Caesar salad with Baby Gem, croutons and Parmesan
shavings

Orzo pasta with courgette, sweet capsicum and pesto

Marinated grilled vegetable salad

Naked mixed leaves

Desserts

Salted caramel and sea salt chocolate tart

Tiramisu chocolate dome with espresso martini

Passion fruit cheesecake

Summer pudding

Valrhona chocolate alcazar