

# BUFFET LUNCH

## DELI SELECTION

Whittlebury rosemary & sea salt focaccia (Ve) farm house sourdough (G, Ve) faringtons dressings, marinated olives (Ve) piccolo peppers (Ve) basil marinated bocconcini (D, V) cherry tomatoes, rock salt & rosemary (Ve) crispy onions (G, Ve) minted cucumber (Ve) lemon hummus (Ve) pickled beetroot (Sd, Ve) 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, toasted sesame sushi boat, coconut & wasabi mushroom, pickled vegetables (Se, Sd, Ve) pumpkin slaw, white cabbage, pumpkin, sage, toasted pumpkin seeds (E, V) tomato cous cous, peppers, spring onion, basil, sundried tomatoes, black olives (G, Ve) hickory smoked chicken breast, sliced marmalade glazed gammon

## SEAFOOD ON ICE

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

## HOT SELECTION

Toasted sesame chicken bites, onion & herb pilaf (Se, C) white fish & red mullet bouillabaisse, wilted greens vegetables (F) turnip, carrot & sweetcorn sauerkraut (Sd, Ve) plant based BBQ jackfruit style ribs, spring onion (Mu, Ve) salt & pepper squid, lime wedges (G, S, M) potato wedges (G, Ve) char-grilled vegetables (Ve)

## DESSERT SELECTION

Plant based passion fruit curd tart (S, Ve) strawberry cheesecake (D, E, G) carrot cake, plant based frosting (G, Ve, S) fruit platter (Ve)