

BUFFET MENU

£15 P/P

MIDWEEK OFFER - MONDAY – THURSDAY
£10 PER PERSON

THE SALAD BAR

Beetroot & fennel slaw, Caesar salad bites & five bean, feta salad & marinated olives (V) (VG) (GFO)

BAKED BREAD ASSORTMENT

Garlic bread, rosemary focaccia & baked baguette (V) (VGO)

COLD CUTS

Sliced cooked meats:

Pork & apple, beef & horseradish & maple glazed ham (GFO)

CHICKEN & CHORIZO SKEWERS

Chargrilled lemon & thyme chicken with a aioli (GFO)

BEER BATTERED FISH

Tartare sauce & fresh lemon

CHICKEN LIVER PÂTÉ CROSTINI

Caramelised red onion chutney & pickled cucumber

BAKED FALAFEL

Lemon hummus (V) (VG)

HERB ROASTED POTATOES

Sea salt & cracked black pepper (V) (VG) (GFO)

BRUSCHETTA SELECTION

Garlic & tomato rubbed baguette:

Spinach & feta, salami & bell peppers, cheese & tomato (V)

GLAZED LINCOLNSHIRE SAUSAGE

Honey & mustard glazed butchers' sausages

BREADED BRIE

With a sweet cranberry confiture (VO)

VEGETARIAN SAUSAGES

Mustard mayonnaise (V)

CHIPS & DIPS

Barbecue sauce, garlic mayonnaise & mustard mayonnaise

All our food is cooked to order and may contain traces of allergens or ingredients not listed on the menu.

Please inform our staff of any dietary/allergen requirements.

(V) = Vegetarian (VO) = Vegetarian Option (VG) = Vegan (VGO) = Vegan Option (GFO) = Gluten Free Option

BUFFET MENU

£25 P/P

THE ADMIRAL'S SALAD BAR

Beetroot & fennel slaw, Caesar salad bites & five bean, feta salad, marinated olives, pasta salad, potato salad & fire roasted peppers, spiced quinoa & lemon cous cous (V) (VG) (GFO)

BAKED BREAD ASSORTMENT

Garlic bread, rosemary focaccia, baked baguette, sour dough & a selection of oil infusions (V) (VGO)

COLD CUTS

Sliced cooked meats:
Pork & apple, beef & horseradish, maple glazed ham, salami, chorizo & prosciutto (GFO)

CHICKEN & CHORIZO SKEWERS

Chargrilled lemon & thyme chicken with a aioli (GFO)

BEER BATTERED FISH & BABY CALAMARI

Tartare sauce & fresh lemon

SELECTION OF PÂTÉS & TERRINES

Caramelised red onion chutney, piccalilli & pickled cucumber

BAKED FALAFEL & SPINACH WRAPS

Lemon hummus (V) (VG) (GFO)

HERB ROASTED POTATOES

Sea salt & cracked black pepper (V) (VG) (GFO)

VEGETARIAN & VEGAN CANAPÉS

Courgette & polenta, horseradish & paprika cheese, goats cheese & pistachio roasted aubergine & fig, piquillo pepper & black olives, tomato & basil on walnut bread & brie, apple fig, & hazelnut (V) (VGO)

GLAZED LINCOLNSHIRE SAUSAGE

Honey & mustard glazed butchers' sausages

BREADED BRIE & HALLOUMI FRIES

With a sweet cranberry confiture (VO)

BOURBON GLAZED CHICKEN WINGS

Three boned chicken wings with a sticky bourbon reduction (VO)

PARISIAN & SEAFOOD CANAPÉS

Crayfish & beetroot, prawn & sesame, brie & fig, goats cheese, cherry tomato & asparagus & smoked salmon (V)

CHIPS & DIPS

Barbecue sauce, garlic mayonnaise & mustard mayonnaise

CHEESE & BISCUITS

Blue cheese, cheddar, brie & savoury crackers with grapes & celery

MINI DESSERTS

Chocolate brownie, sticky toffee pieces & mini tartlets:
Chocolate ganache, glazed lemon, Chantilly cream & strawberry