

dishes, perfect for any occasion. From sliced meats and cheeses to vibrant salads and freshly baked bread, there's something for everyone to enjoy.

SELECTION OF COLD MEATS (GF)

Served with accompaniments.

SMOKED SALMON (GF)

Pickles, horseradish cream, rocket.

TOMATO & MOZZARELLA (GF,V)

Basil, pine nuts, olive oil & balsamic glaze.

Served with a selection of breads & salads with a choice of potato salad or seasoned fries.

17.00 PER PERSON

selection of delicate finger sandwiches, freshly baked scones with clotted cream and jam, and an array of sweet treats ~ perfect for a relaxed and elegant gathering.

SANDWICHES (GFA, VEA)

Honey & mustard glazed ham, Dijonnaise, Slow roasted topside of beef, horseradish, rocket Smoked salmon, lemon cream cheese Cucumber, mint cream cheese

SCONES & PASTRIES (GFA, VEA)

Freshly baked scones, clotted cream & jam preserve, An assortment of cakes and pastries.

TEA STATION

A selection of English, Earl Grey & breakfast teas.

21.00 PER PERSON

add-ons, to customise your spread just the way you like it.

BBQ CHICKEN WINGS (GF)	2.00PP
CHILLI NACHOS (GF, VEA) Jalapeño peppers, cheese & sour cream.	3.00PP
GLAZED SAUSAGES Glazed with honey & wholegrain mustard.	3.00PP

SOUTHERN FRIED CHICKEN 3.00PP Tossed in buffalo & blue cheese sauce.

PORK BELLY BURNT ENDS (GF) 4.00PP Tossed in barbecue sauce.

GRILLED TIGER PRAWNS (GF) 4.00PP Sriracha butter, lime wedges.

SEASONAL SOUP (GFA, VEA) 4.00PP Served with croutons.

(GF) Gluten Free, (GFA) Gluten Free Alternative, (V) Vegetarian, (VA) Vegetarian alternative, (VE) Vegan, (VEA) Vegan Alternative. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.

























