

To Start.

Antipasti Grazing Board

£6.95 per person

Charcuterie meat selection, Scottish smoked salmon, mixed marinated olives, cumin spiced hummus, tomato hummus, rosemary & garlic focaccia

Buffet.

Grazing Selection

£27.95 per person

Choose 6 items from below to be served with skin on fries and Caesar iceberg wedges

Honey Roasted Pigs In Blankets

(gf) **Buttermilk Chicken Strips**

with herby hot honey ranch
and garlic & herb dip

(v) **Cauliflower Cheese Croquette**

with cranberry ketchup

Pulled Barbecue Turkey Sliders

with white barbecue sauce

Hoisin Confit Duck Pancakes

with cucumber & green onion

(gf) **Dijon & Marmalade
Glazed Pork Belly Bites**

with Pink Lady apple purée

(v) **Panko Camembert Wedges**

with red onion marmalade

(vg) **Plant Burger Sliders**

with vegan Applewood, lettuce, tomato & burger
sauce in a vegan brioche bun

(vg) **Chestnut Mushroom Kiev**
(nuts) with a garlic & herb cashew nut cream

(gf) **Popcorn Crayfish**

with baby gem and red pesto Marie Rose

Panko Haddock Goujons

with tartare sauce

(v) **Treacle Roasted Squash &
Goat's Cheese Croquettes**

with beetroot & balsamic ketchup

To Finish.

Sweet Treats Selection

£5.00 per person

(nuts) **Dark Chocolate Dipped Strawberries**

with pistachios & honey

Mini White Chocolate Cookies

with raspberry sauce

(gf) **Toasted Marshmallows &
Rum Soaked Pineapple Kebabs**

with coconut & lime



ALLERGENS

SCAN TO VIEW ALLERGEN &
NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.