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# BUFFET MENU

17.00 PER PERSON

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## SANDWICHES

### MATURE FARMHOUSE CHEDDAR & HAM [GFA]

White bread, sun-dried tomato pesto

### ROASTED RED PEPPER, ROCKET & HUMMUS SANDWICH [GFA] [VE]

White bread, red pepper & garlic hummus

### SMOKED SALMON, CREAM CHEESE & CUCUMBER [GFA]

Brown bread, chive cream cheese

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## SAVOURIES

### HUMMUS, CRUDITES & FLATBREAD [GFA] [VE]

### MINI CUMBERLAND & CARAMELISED ONION SAUSAGE ROLLS

### SLOW-ROASTED TOMATO FRITTATA [GF] [V]

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## SWEET

### CHOCOLATE BROWNIE BITES [GF] [V]

### PASTEL DE NATA [V]

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## TEA & COFFEE STATION

*Tea and coffee for guests to help themselves*

#### ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

GF - Gluten Free | GFA - Gluten Free Alternative Available Upon Request | V - Vegetarian | VE - Vegan | VEO - Vegan Alternative Available Upon Request

For allergens and calorie information, please speak to a member of our team

