

BUFFET MENU

Please select 3 starters, 3 main courses and 3 desserts from the below.

STARTER

- Italian cold cut board & homemade pickles
- Organic quinoa salad, sun-dried tomato and avocado ✓
- Smoked rib eye, truffle shavings, rocket and balsamic reduction
- Vitello tonnato
- Smoked Scottish salmon, radish, cucumber & sour cream with dill
- Crab Caesar salad
- Goat cheese and leek quiche ✓
- Caprese salad, sunblushed tomatoes and rocket emulsion ✓

MAIN COURSE

MEAT

- Seared corn-fed chicken, cauliflower garnish and truffle
- Tournedos, tender potatoes, onion and carrot
- Roasted rack of lamb, Provence-style vegetables

FISH

- Baked stone bass, citrus, fennel and dill
- Seared halibut, carrot, celery and white wine sauce
- Cod with sea fennel and crustacean jus

VEGETARIAN

- Orecchiette pasta, broccoletti, pecorino and chilli ✓
- Pumpkin risotto, Parmesan cheese ✓
- Chestnut stuffed ravioli, butternut squash and truffle ✓

CHEESE AND DESSERT

- Italian cheese selection
- Tiramisù
- Caprese cake
- Seasonal fruit tartlet
- Coconut panna cotta, fruit compote
- Chocolate mousse, crispy praline
- Chocolate tart

9 dishes £65

served with tea, coffee and shortbread

✓ vegetarian dish