

EVENING BUFFET *MENU* TUE 15 OCT

MAINS

Beef Bourguignon

with sweet baby onions, ale & mushrooms

Cajun Salmon

with lime yoghurt

Aubergine Imam Bayildi vvg

with tomato & vegetable ragu, shallots & oregano

SIDES

Roasted New Potatoes

with caramelised shallots, lemon & nori

Seasonal Greens vvg

with toasted pumpkin seeds & parsley

Roasted Baby Carrots & Fennel vvg

with sage oil

DESSERTS

Raspberry Crème Brûlée v

with lavender & thyme shortbread and raspberries

Autumn Berry Mess GF V

with meringue and Chantilly cream

Dark Chocolate Torte vG GF

with honeycomb and rhubarb