

All dishes on this menu use non-gluten containing ingredients but they are made in an environment where gluten is present, and so we cannot guarantee that there will be no cross-contamination

## ONE BRIOCHE ROLL & FRIES PER PERSON, CHOOSE FROM

Cheese & Coleslaw Mature cheddar & homemade coleslaw V 1,302kcal

**Egg & Cress** Soft boiled free range egg mayo & mustard cress V 834kcal

**Hummus, Beetroot & Falafel** Sunflower seed hummus, sliced beetroot and sweet potato falafels PB V 773 kcal **BLT** Crisp streaky bacon, sliced tomato & shredded cos lettuce 937 kcal

Ham & Watercress Hand carved honey roast ham, wholegrain mustard mayo & fresh water cress 903kcal

**Prawn Marie Rose** prawns, cherry tomatoes & baby gem lettuce mixed with a Marie rose sauce 995 kcal

## PLUS THREE FINGER BUFFET ITEMS FROM BELOW

Glazed Chicken Wings sticky BBQ sauce 616 kcal

Lamb Kofte coconut tzatziki, pomegranate & chilli 5.25 387kcal

Charcuterie prosciutto, coppa & salami Milano, celeriac remoulade, fresh fig 8.50 229 kcal

Lemon & Tarragon Chicken Skewers two marinated skewers & mixed leaves 9.25 396 kcal

Loaded Nachos melted cheese, jalapenos, salsa, guacamole & sour cream 10.25 V 1,351 kcal

Halloumi Fries BBQ sauce 6.95 V 575 kcal

Halloumi Fries Chilli Jam 6.25 V 632 kcal

Corn Ribs Glazed in a lightly spiced maple syrup PB V 145 kcal

Fresh Vegetable Crudités with homemade sunflower seed hummus & raita PB V 75 kcal

Sweet Potato Falafel With raita PBV 174 kcal

Mixed Olives PB V 104 kcal

Penne Pasta Mixed with fresh peas & cherry tomatoes PBV 166 kcal

Potato Wedges BBQ dip V 98 kcal

Minimum 15 Guests Brioche Roll, fries & Three Finger Buffet Choices Per Party Additional Finger Buffet Choices Are Chargeable Per Head \*\*\*Menu Content Subject To Change\*\*\*