

Autumn/Winter Buffet Menu

Your choice of 4 sandwiches or wraps, 3 savoury and 2 sweet items

£21 per person - extra items £4.00 per person

A SELECTION OF WRAPS AND SANDWICHES

All Available on Gluten Free Wraps or Bread upon request

Chicken Caesar Wrap
Hummous, Sweet Pepper Wrap or Sandwich (VE)
Egg Mayonnaise, Watercress Wrap or Sandwich (V)
Wiltshire Ham, Mustard, Tomato Sandwich
Barbers Cheddar, Onion Jam Wrap or Sandwich (V)
Tuna, Red Onion, Pickle Wrap or Sandwich
Rare Roast Beef, Horseradish Cream, Rocket Sandwich
Selection of Crostini's
Mushroom, Tomato and Basil, Roasted Vegetable and Mozzarella (VEA)

SAVOURY BITES

Fish Goujons, Tartar Sauce (GFA)
Mini Thai Fish Cakes, Sweet Chilli Dip (GF)
Marinated Chicken Wings (GF)
Tempura Prawns
Mini Mozzarella, Tomato, Pesto Kebabs (GF, V)
Selection of Mini Quiche (VA)
Diglis Sausage, Apple Slice
Black Olive Tapenade Whirls
Prawn, Chorizo Skewers (GF)
Spicy Tempura Vegetables, Tamari Dip (VE)

SWEET PLATES

Dark Chocolate Profiteroles, Chantilly Cream
Individual Raspberry Pavlova (GF)
Strawberry, Vanilla Cheesecake Mousse (GF)
Selection of Freshly Baked Cakes of the Day (GFA)
Pear, Almond Tart
Almond Panna Cotta, Blackcurrant Compote (GF, VE)
Dark Chocolate, Orange Tart
Seasonal Fruit Kebabs (VE, GF)

Filter Coffee, Tea and Tisanes | £2.50 Per Person, Per Serving



Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

V - Vegetarian | VA - Vegetarian Available | GF - Gluten Free | GFA - Gluten Free Available upon request | VE - Vegan | VEA - Vegan Available upon request

Autumn/Winter Fork Buffet Menu

Your choice of 2 main dishes and 3 side dishes

£24 per person

MAINS

Beef Braised in Red Wine, Baby Onions, Mushrooms (GF)

Murgh Makhani (GF)

Home Style Medium Spiced Chicken Curry

Diglis Fancy Fish Pie (GF)

Slow Braised Beef, Pickled Ginger, Mooli, Carrots (GF)

Diglis Cottage Pie (GF)

Chefs' Chilli Con Carne (GF)

Medium Spiced

Pork, Apple, Sage Hotpot (GF)

Chefs 3 Bean Chilli (VE, GF)

Aloo Gobi (GF)

Cauliflower & Potato Curry - Hot Spiced

Melanzana Parmigiana (V, GF)

Layered Aubergine, Tomato, Basil, Grana Padano, Mozzarella

SIDES

Braised Rice

Buttered New Potatoes

Triple Cooked Chips

Mixed Leaf Salad

Seasonal Vegetables

Classic Coleslaw

Asian Slaw

Tomato, Shallot Salad

DESSERTS

£8.00 PER PERSON | CHOOSE 2 OF THE FOLLOWING:

Chocolate Brownie, Chocolate, Orange Sauce (GF)

Chefs' Giant Pavlova, Seasonal Fruit (GF)

Summer Berries, Clotted Cream, Shortbread (May - September)(GFA)

French Apple Tarte

Tiramisu

Seasonal or Exotic Fruit Platter (GF, VE)

Caramel Baked Apple

Almond Panna Cotta, Berry Compote (VE, GF)

3 Great British Cheeses, Biscuits, Chutney, Pickled Grapes, Whisky Cake (GF) | £4.00 Per Person Supplement

Filter Coffee, Tea and Tisanes | £2.50 Per Person, Per Serving



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