

DAYTIME EVENTS

FORK BUFFET LUNCH MENU

Please choose 1 dish from each category below

Main meat

Grilled garlic marinated Norfolk chicken breast with cumin scented aubergine and coriander yoghurt
Braised barbeque brisket with sweetcorn salsa
Moroccan spiced pulled lamb shoulder with bulgur wheat and pomegranate

Main fish

Anglesey bass with roasted cherry tomatoes, wilted spinach, Kalamata olives, lemon and shallot dressing
Poached Wye Sea trout with wilted leeks, spinach, Morecambe Bay shrimps and shallot vinaigrette
Baked herb crusted Scottish fillet of salmon with shaved fennel, courgette and spinach emulsion

Main vegetarian

Vegetable moussaka
Driftwood goat's cheese with pearl barley, broad beans, pea and charred courgettes
Chickpea falafel, basil pesto, summer squash and quinoa

Side of seasonal vegetables

Wye Valley asparagus, broccoli and green beans
Lemon dressed green beans, courgettes and broccoli
Wilted Swiss chard and lemon kale
Heritage carrots, golden sultanas, pine nuts and spinach
Sautéed leeks and mange tout

Side dish

Braised basmati rice
Smoked paprika sweet potato wedges
Crispy herb and parmesan polenta
Steamed heirloom potatoes, olive oil and parsley
Quinoa pilaf

Salad

Kent watercress, rocket, croutons, walnuts and avocado oil
Wye Valley Asparagus, fine beans, shelled peas, lemon and tarragon dressing
Red cabbage, Granny Smith, celery, sour cherries and hazelnut
Broccoli, orange, Ragstone goats' cheese and sunflower seeds
Kale, fennel, avocado and rapeseed oil

Dessert

Lemon treacle tart

Fresh berry jelly with vanilla custard

Yoghurt mousse with roast rhubarb

Strawberry and white chocolate éclair

Pineapple and lime posset

Orange and almond cake

Salted caramel and hazelnut tart