

THE BUFFET.

All our platters are designed to serve 15 guests.

THE FAMOUS
ROYAL NAVY
VOLUNTEER

SHARING SANDWICHES

Pulled ham hock, mature cheddar, pickled red cabbage, wholegrain mustard mayonnaise, parsley ^{2,5,7,8}		52.50
Slow roasted lamb, tzatziki, crumbled feta, tomato, red onion, rocket ^{2,7}		52.50
Smoked salmon, dill, whipped feta, dill pickled cucumber, roasted radish, beetroot mayonnaise ^{2,5,7,11}		55.00
Mature cheddar, apple & chilli jam, pink onions, tomato, mixed leaf ^{2*,5*,7}	Vga	42.50
Falafel, sweet potato hummus, carrot, lettuce, lemon & dressing ^{7,9}	Vg	45.00

SHARING PLATTERS

Charcuterie - chorizo, finnochiona, coppa, cornichons, house olives, sourdough ^{7,12}		100.00
Cheeseboard - Bath soft, Bath blue, Wookey Hole cheddar, celery, grapes, chutney, crackers ^{2,5,7,10}	V	140.00
Mini pork sausage rolls, fennel seeds ^{5,7}		45.00
BBQ glazed chicken wings, grilled lemon ⁵		55.00
Lamb koftas, beetroot puree, dukkha ¹		52.50
Duck bon bons, roasted carrot dip, spring onions ^{1,7,9,10}		60.00
Beetroot tarts, goats cheese mousse, beetroot tuile ^{2,7}	V	45.00
Mushroom & mozzarella arancini, white truffle oil, grated parmesan ^{2,5,7}	V	47.50
Bang bang cauliflower, smoky bbq mayonnaise ^{7*}	Vg	42.50
Sweetcorn fritters, chermoula dip, maple syrup, chilli oil	Vg	47.50
Rosemary fries	Vg	30.00

BURGER SLIDERS

Beef patty, mayonnaise, pickled cucumber, lettuce, brioche ^{2,5,7,8}		45.00
Grilled chicken, basil & chive aioli, tomato, lettuce, brioche ^{5,7,8}		45.00
Battered fish burger, caramelised lemon aioli, pickled cucumber, lettuce, brioche ^{5,7,8,11}		45.00
Falafel, hummus, gem lettuce, tomato, white bun ^{7,9}	Vg	40.00

PIZZA PLATTERS

Chorizo, romero peppers, cherry tomato, chilli oil, mature cheddar, parsley ^{2,7*,12}		45.00
Gorgonzola, artichoke hearts, charred courgette, pine nuts, mozzarella ^{1,2,7*}	V	45.00
Tomato, mature cheddar, mozzarella, sun dried tomato, basil ^{2*,7*}	Vga	40.00
Crispy beef, padron peppers, sumac onion, mature cheddar, flaked chillis, parsley ^{2,7*}		45.00
Mushroom, onions, garlic, crispy cavolo nero, mozzarella, grated parmesan, truffle oil ^{2,7}	V	45.00

CANDIED PLATTER

Triple chocolate brownies, strawberries, chocolate sauce ^{2*,5*,7}	Vga	45.00
Sweet pastry tart, crème patisserie, fresh fruit, apple glaze ^{2,5,7}	V	45.00
Selection of crème brûlée - madagascan vanilla - chocolate espresso - raspberry cream ^{2,5}	V	45.00

Please place your order 7 days before your event,
and advise us of any dietary requirements.

V - Vegetarian | Vg - Vegan | Vga - Vegan option available

1 - Nuts | 2 - Dairy | 2* - Dairy free available | 3 - Celery | 4 - Crustaceans | 5 - Eggs | 6 - Peanuts | 7 - Gluten
7* - Gluten free available | 8 - Mustard | 9 - Sesame | 10 - Soy | 11 - Fish | 12 - Sulphites | 13 - Lupins | 14 - Molluscs