

## **Family style and buffet**

A snippet of our family style menu. Designed for sharing or buffet service these dishes eat well both hot or room temperature and with the wide variety of flavours can be combined to create an array of different eating styles. The market, sides and salads can all be tweaked to be fully plant based making this a great dining option for larger numbers.

### **From the butcher**

Best end of lamb roasted pink topped with feta, fig, parsley and walnuts  
Whole slow cooked leg of lamb with rosemary and garlic, mint jelly  
Fillet of scotch beef with béarnaise sauce and straw potatoes  
Peppered, teriyaki beef, sesame, herb and lime rice noodles  
Ras al hanout chicken, spiced bulgur and crispy chick peas  
Lemon, garlic and rosemary roasted corn fed chicken, citrus mayonnaise

### **From the sea**

Whole baked salmon sides, mustard, lemon and herbs, celeriac remoulade and crispy capers  
Sea bass, shaved fennel, rocket, orange and dill salsa  
Herb crusted cod, sweet and sour caponata, basil dressing  
Stuffed Sicilian sardines with chilli, pecorino, raisins and cous cous  
Tuna Nicoise salad - seared tuna steaks, egg, beans, tomatoes, potato and olives

### **From the market**

Slow roasted tomato and caramelised onion tarts with basil dressing  
Courgette, pea, dill, feta and mint frittata  
Butternut squash, spinach and truffled mushroom wellington

### **Sides and salads**

Three colour tomato salad, slow roasted, braised and fresh tomatoes  
with basil and balsamic red onions  
Beetroot, pickled, baked and raw, watercress, radish and goat's cheese, sherry dressing  
Roasted cauliflower panzanella, assorted tomato, white beans, red onions, crostini and basil  
Grilled courgette ribbons, charred baby gem and butterbeans with mint, oregano and lemon  
Saffron and orange baked fennel, charred radicchio and baby gem, pickled carrot  
pomegranate and mint

## The carbs

Watercress, Jersey royals, charred cucumber, samphire and lemon

Orecchiette pasta, peas, courgette, asparagus, broad beans, rocket, basil, lemon dressing

Ottoman spiced cauliflower, aubergine and peppers, giant cous cous, golden raisins, coriander and lemon pesto

Chick pea, brown rice, sweet potato, wild mushrooms, cauliflower, sweet onions, figs and aubergines, roasted garlic and pomegranate dressing

## Puddings

*Served with jugs of jersey cream and bowls of fresh berries*

Flourless, gooey chocolate cake

Chocolate, apricot and amaretto frangipane tart, prosecco poached stone fruits

Baked cheesecake with ginger crumb and poached rhubarb and strawberries

Lime and passion fruit tart brûlée with mango and pineapple salsa

Pavlova filled with lemon posset, berries and cream

Brownies, blondies and cloud meringues

