

LUNCH BUFFET MONDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers*

Pork and Fresh Herb Cassoulet (Mu, M, Su)

Poached Fillets of Sea Trout, Basil Butter Sauce (F, M, Su)

Three Cheese Tortellini (M, E, G, Su, V)

Beetroot and Carrot Salad (Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Salad Niçoise (E, Su)

Lemon and Tea Jelly, Mascarpone Mousse, Poached Blueberries (M, Su, E)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

LUNCH BUFFET TUESDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers*

Beef Lasagne, Basil Bechamel, Parmesan Gratin (M, E, G, Su)

Sea Bream, Tomato Dressing (F, M, Su)

Basil Gnocchi, Tomato Mascarpone Ragout (M, E, G, V)

Tomato Mozzarella Stacks, Basil (M, Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Bavarian Style Potato Salad, Shallot Red Wine Vinegar Dressing (Su, Ce)

Pink Grapefruit Meringue Tarts (M, G E, So)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

LUNCH BUFFET WEDNESDAY

Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers

Shepherd's Pie with Truffle Mash (M, Mu, Su)

Grilled Mackerel, Tarragon Sour Cream (M, Su, F)

Mini Blue Cheese Quiche, Cream Cheese Topping (M, E, G, Su, So)

Caesar Salad, Anchovies, Parmesan Dressing (M, F, G, E)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Cucumber, Shallot, Dill and Mint Marinade (Su)

Potted Black Chocolate Mousse, Mulled Blackberries (M, E, So)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

LUNCH BUFFET THURSDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers*

Chicken Tikka, Braised Rice, Tikka Sauce (M, E, G)

Fillet of White Fish in Rustic Herb Oil, Bok Choi, New Potatoes (M, F, Su)

Leek, Mushroom and Eggs Baked Casserole, Paprika, Nutmeg Bechamel (E, G, M, V, Su)

No Nuts Waldorf, Celery, Granny Smith, Raisin, Crème Fraiche (M, Ce Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Mixed Bean Salad, Butterbean, Red Kidney, Haricot, Cider Vinegar Dressing (Su)

Lemon Posset, Raspberry Vanilla Meringue, Lime Gel (M, E)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

LUNCH BUFFET FRIDAY

*Buffets can be served as per working lunch (in the room) up to 20 covers
Buffets can be served as per buffet lunch (in a separate room) above 8 covers*

Beef Rump Stroganoff, Pilau Rice (M, Mu, Su)

Breaded Plaice & Tartar Sauce Wraps (M, G, Su, E, F)

Mushroom Ravioli (V, M, E, G)

Tomato, Red Onion, and Basil (Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, G, E, Ce)

Classic Greek Salad, Iceberg, Feta (M, Su)

Slow Baked White Chocolate Tart, Mango Whipped Cream (M, E, G, So, Su)

Fruit Platter

Skin On Chips (E, Mu, Ce) £6.00pp

Minted New Potatoes (M) £6.00pp

Breadbasket (G, M) £4.00pp

British Cheese Board (M, G, Su, Ce, So, Se, Mu) £17.00pp

Selection of Sandwiches and Wraps (M, E, G, F, Cr, Su, Ce) £10.00pp

BOLT ON OPTIONS

Smoked Salmon Board (M, F, Su) £12.00pp

Cured Meats Board (Su) £11.00pp

New Potato and Creme Fraiche Salad, Spring Onion (M, Su) £6.00pp

Somerset Brie, Oat Crackers, Onion Jam (M, G, Su) £7.00pp

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.