

Carvery Menu

Selection of Buffet Starters

Smoked mackerel (142 kcal per serving) Pâté (127 kcal per serving) Croûton (15 kcal per crouton)
Salami (37 kcal per slice) Mortadella (64 kcal per slice) Mixed leaf salad (2.8 kcal per serving)
Mozzarella, tomato and red onion salad (285 kcal per serving)
Orzo pasta salad (185 kcal per serving) Potato salad (165 kcal per serving) Spicy chickpeas (112 kcal per serving)
Mediterranean pearl couscous salad (217 kcal per serving)
Coleslaw (180 kcal per serving) Prawns (20 kcal per serving) Marie Rose sauce (65 kcal per serving)
Bacon flavour bits (40 kcal per serving) Crispy fried onions (61 kcal per serving)
Blue cheese dressing (67 kcal per serving) Ceaser dressing (79 kcal per serving)
Honey mustard dressing (34 kcal per serving)

From The Carvery

English Roast Turkey (222 kcal per serving)
English Topside of Beef (179 kcal per serving)
English Free Range Pork Loin (413 kcal per serving)
Châteaux potatoes (242 kcal per serving) New potatoes (145 kcal per serving)
Carrots and green beans (33 kcal per serving) Cauliflower cheese (454 kcal per serving)
Stuffing (102 kcal per serving) Yorkshire pudding (86 kcal per serving) Crackling (122 kcal per serving)
Gravy (53 kcal per serving) or Gluten free vegetarian gravy (30 kcal per serving)

Vegetarian Option

Goats cheese and caramelised red onion tart (786 kcal per serving)
To reduce your waiting time at the carvery you will be invited up a table at a time

Selection of Buffet Desserts

Desserts may vary depending on availability

Honeycomb cheesecake (558 kcal per serving)
Chocolate fudge cake (340 kcal per serving)
Gluten free cheesecake (343 kcal per serving)
Fresh fruit with fruit pureé (296 kcal per serving)
Cheddar (168 kcal per serving) Stilton (148 kcal per serving) Brie (158 kcal per serving)
Crackers (184 kcal per five crackers) Celery (2.9 kcal per serving) Grapes (24 kcal per serving)

To Finish

Black tea (1kcal) Coffee (29 kcal) or Cappuccino (29 kcal)

Wine List

Prices are shown in the following order

125ml 175ml 250ml Bottle

White Wine

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| 1. Spearwood Chardonnay, Australia | £4.80 | £5.60 | £6.80 | £20.00 |
| Fresh, juicy white wine with melon fruit flavour and a crisp finish | | | | |
| 2. Vignana Pinot Grigio, Italy | £5.20 | £6.00 | £7.20 | £21.00 |
| Dry and elegant wine with plenty of citrus fruit flavours | | | | |
| 3. Invenio Sauvignon Blanc, Chile | | | | £24.00 |
| Fresh, dry white wine with hints of guava and tropical fruits | | | | |
| 4. Cloud Island, New Zealand | | | | £28.00 |
| Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish | | | | |

Rosé Wine

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| 6. Invenio White Zinfandel, USA | £4.80 | £5.60 | £6.80 | £20.00 |
| A medium-sweet rosé with delicious raspberry and strawberry flavours. | | | | |
| 7. Lyric Pinot Grigio Blush, Venezie, Italy | | | | £23.00 |
| Light and delicate pink Pinot Grigio that is off dry on the palate | | | | |

Red Wine

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|---|--------------|--------------|--------------|---------------|
| 8. Clockwork Raven Merlot, Chile | £4.80 | £5.60 | £6.80 | £20.00 |
| Fruity red wine that has a nice balance of tannin and a rounded finish | | | | |
| 10. Bone Orchard Malbec, Uco Valley, Mendoza, Argentina | | | | £26.00 |
| A mid-bodied red wine with soft tannins and a jammy dark berry aroma | | | | |
| 11. Medievo Rioja Crianza, La Rioja, Spain | | | | £28.00 |
| Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum | | | | |
| 12. Andean Vineyards Malbec, Mendoza, Argentina | | | | £30.00 |
| Delicious and bursting with notes of dark fruits including blackberry and plum | | | | |

Sparkling & Champagne

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| 14. Vignana Prosecco Extra Dry £28.00 | 15. Moët & Chandon Brut Impérial NV, Champagne £58.00 |
| Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish. | Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche. |