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) Mozzarella, tomato and red onion salad (285 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)

Oegetarian 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)

ALLERGEN INFORMATION AVAILABLE UPON REQUEST. ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILTIY. **DELAYS MAY BE EXPECTED AT BUSY PERIODS.**



	Prices are shown in		
125ml	175ml	250ml	Bottle

White Wine 1. Spearwood Chardonnay, Australia Fresh, juicy white wine with melon fruit flavour and a cr	£4.40 isp finish	£5.20	£6.40	£19.00
2. Vignana Pinot Grigio, Italy Refreshing, juicy wine with apricot and melon fruit flave	£4.60 ours	£5.60	£6.80	£20.00
4. Cloud Island Sauvignon Blanc, New Zealand Zingy and fresh wine with tropical fruit flavours and a v	vell rounded finis	h		£28.00
5. Cloud Island Sauvignon, Cape Series, New Zeal Notes of bright, ripe citrus, kaffir lime and white peach. Refreshing, delicious and a delight to drink and savour				£30.00
Rosé Wine				
6. Invenio White Zinfandel A medium-sweet rosé with delicious raspberry and stra	£4.40 awberry flavours.	£5.20	£6.40	£19.00
Red Wine				
8. Plate 95 Merlot, Central Valley, Chile Fruity red wine that has a nice balance of tannin and a	£4.40 rounded finish	£5.40	£6.40	£19.00
10. Bone Orchard Malbec, Uco Valley, Mendoza, Argentina A mid-bodied red wine with soft tannins and a lovely youthful jammy dark berry aroma.				
11. Don Jacobo Rioja Crianza, Bodegas Corral, Spa Abundant bright raspberry aromas mingle with sumpti- creamy barrique character		ered with a		£28.00

	🎔 Gin	Single	Double
	Gordon's	£3.40	£4.90
	Gordon's Pink	£3.40	£4.90
	Bombay Sapphire	£3.60	£5.60
Sparkling & Champagne	Zymurgorium Sweet Violet Liqueur	£3.60	£5.60
	Villa Ascenti	£3.80	£6.30
12. Vignana Prosecco Extra Dry £28.00 Layers of fine bubbles which surround	Tanqueray Royal Blackcurrent	£3.80	£6.30
a nose of apple, white peach, citrus	Tanqueray Sevilla	£3.80	£6.30
fruits and delicate floral finish.			

Various draught beers, bottles beers and spirits are also available. Please ask your waiting staff for further details. Please be advised that there is an additional charge for wine spritzers and all items are subject to change and availability.