

## PREMIUM BUFFET MENU

( 6 options ~£30 per person)

### SAVOURY

---

- Duo of Pate Madeira & Bacon together with Oak-smoked Chicken Liver Parfait with Baby Gherkins and Rustic Bread
  - Bruschetta Napoli on a Rustic Ciabatta, Drizzled with a Basil and Garlic Glaze
- Gnocchi Ratatouille, a soft Potato in a rich sauce, slow cooked Tomatoes and Cheesy Crumb
- Prosecco King Prawn Linguine: King Prawns in a Great Prosecco and Courgette sauce, tossed with Linguine Pasta
- Roasted Salmon Fillet with Sweet Potato, Mixed Leaves, Slow-cooked Tomatoes, fine beans, red onions & Toasted Pumpkin Seeds, with Olive Oil and Coriander Dressing.
- Slow-cooked Lamb Chops served with a Creamy Wholegrain Mash, Caramelized Chantonaise carrots with a Mint & Port Wine Jus

### SWEET

---

- Triple Chocolate Fudge Cake served with Clotted Cream and Vanilla Ice Cream
  - Traditional Yorkshire Sticky Toffee Pudding served with Toffee Sauce
  - Selection of Cheeses served with Double Grapes and Fruit Chutney