PRIVATE DINING AT



Buffet Menu

Available for parties 30-100 guests with exclusive use of the private rooms, The Board Room, The Drawing Room and The Atrium. The buffet menu is designed for larger standing parties lunch or dinner and suits weddings, birthdays, special occasions, wakes, funerals, christenings and baby showers.

£35 per person

Chefs Roast Craving Trolley

Roast Sirloin of Beef
Honey Roast Ham
Roast Turkey Breast with sage stuffing
Roast Chicken breasts
Platter of our most popular meats freshly roasted rested, and hand carved
with horseradish, mustards, cranberry pickles and relishes
Served alongside buttered white barms
Please choose two roast meats for your trolly

Home-made Sausage Rolls Pork & Apple Three Cheese Roll (v)

Buttermilk Fried Chicken Ranch dressing and buffalo hot sauce

Jacket Potato and Sweet Potato Wedges with sour cream (v)

Vegetable Crudities with hummus and garlic chive dip (v)

Salads

Cous-Cous Salad (v)
Potato Salad (v)
Pesto Pasta Salad (v) (n)
Luxury Coleslaw (v)
Made with fresh seasonal ingredients

Additional Stations

Dressed Scottish Poached Salmon A succulent whole poached salmon decorated with cucumber & lemon £80

Smoked Salmon & King Prawn Seafood Platter, with blinis, lemon, dill crème fraiche, Marie Rose & crostini $\pounds 100$

Celebration Cake of Cheese tier tower of 3 cheeses with crackers, grapes, chutney & pickles $\pounds 120$

Sweet Petit Four Station A selection of fresh cream mini cakes & mini macaroons (v) ± 60

Tea & Coffee Service Station