

## LIGHT BUFFET £14

AVAILABLE UNTIL 5PM (MON - FRI)

### SANDWICHES & ROOT VEGETABLE CRISPS

tuna mayo | ham & honey mustard

cheddar & chutney (VGO) | egg & watercress (V)

### TRADITIONAL PORK PIE

### LINCOLNSHIRE SAUSAGE ROLLS

### STILTON & BROCCOLI QUICHE (V)

### CLASSIC QUICHE LORRAINE

### SCAMPI BITES, LEMON & TARTARE SAUCE

### BUTTERMILK CHICKEN & CHIPOTLE

### DRESSED GREEN SALAD & HERB CROUTONS (VG)

### RUSTIC CHIPS & DIPS

## CHEF'S SELECTION £18

### CIABATTA SANDWICHES & ROOT VEGETABLE CRISPS

chipotle chicken club | tomato, pesto & mozzarella (VGO)

cheddar & chutney (VGO) | bbq pulled pork

beer battered fish goujons & tartare sauce

### SELECTION OF CLASSIC QUICHES

lorraine | stilton & broccoli (V)

### HUNTSMAN PORK PIE & PICCALILLI

### ALE BATTERED HADDOCK GOUJONS & TARTARE

### WHITEBAIT & SMOKED GARLIC AIOLI

### BAKED GARLIC BREAD (V)

### LINCOLNSHIRE SAUSAGE ROLLS

### BUTTERMILK CHICKEN & CHIPOTLE

### RUSTIC CHIPS & DIPS

### THYME & SEA SALT ROAST POTATOES (VG)

### DRESSED GREEN SALAD & HERB CROUTONS (VG)

## ARTISAN BUFFET £24

### LOW & SLOW SLIDER SELECTION

creole pulled pork & smoked cheese | lamb shawarma

beef & blue cheese | falafel & hummus (VG)

### QUESADILLAS (loaded with cheese, roasted peppers & onion)

habanero beef chilli | blackened cajun chicken

jalapeno & five bean chilli (VGO)

### HARISSA, RED PEPPER & CHICKPEA ROULADE (VG)

### KERALA SPICED CRISPY SQUID

### WHITEBAIT & SMOKED GARLIC AIOLI

### THAI-STYLE FISHCAKES, SWEET CHILLI & LIME

### MAPLE GLAZED VENISON SAUSAGES

### BUTTERMILK CHICKEN & CHIPOTLE SAUCE

### CRISPY PORK BELLY BITES & THYME SALTED ROAST POTATOES

### LOCAL CHEESES & CHARCUTERIE BOARD

lincolnshire poacher | cote hill blue | smoked applewood

cured meats & house pickles

### FOCACCIA, SUN-DRIED TOMATOES & SALSA VERDE (VG)

### BAKED GARLIC BREAD SELECTION (V)

### TRIPLE-COOKED CHIPS & DIPS

### SPICED POTATO WEDGES & AIOLI (VG)

## CELEBRATION MENU

Enjoy a glass of prosecco on arrival £4.95

TWO COURSE £23.95 | THREE COURSE £28.95

## STARTERS

### CHICKEN & PANCETTA TERRINE

smoked bacon relish | sourdough | cornichons

### LINCOLNSHIRE SCOTCH EGG

mustard mayo | charred shallots | watercress

### KING PRAWN COCKTAIL

lettuce | wholemeal bread | marie rose

### BURRATA & TOMATO BRUSHETTA (VGO)

pesto | balsamic | olive oil (Vegan Cheese)

### WHITEBAIT & AIOLI

lemon | roasted garlic mayo | rocket salad

### MUSHROOM & TARRAGON SOUP (VGO)

warm bread | truffle oil | herb butter (Vegan Butter)

## MAINS

### 8oz RIBEYE STEAK

confit potato | braised mushroom | beer battered onion rings | vine cherry tomatoes (£4 supplement)

### GRILLED SEABASS

salsa verde | roasted sweet potato | rainbow vegetables

### PORTOBELLO, SPINACH & WHITE TRUFFLE PIE (V)

scallion mash | broccoli | grilled asparagus | gravy

### PORK BELLY & DAUPHINOISE POTATOES

dijon mustard & shallot sauce | rainbow vegetables

### VEGETABLE PENANG CURRY (VG)

basmati pilau rice | saag aloo | onion bhaji

### AROMATIC SPICED MOROCCAN LAMB TAGINE

braised lamb | sweet potato tagine | couscous | harissa crème fraîche | grilled flatbread

### LEMON & HERB CHICKEN SALAD

toasted almonds | feta | vine tomatoes | olives | oregano

## DESSERTS

### MANGO & PINEAPPLE PANNA COTTA

coconut shortbread | mango puree

### RASPBERRY & CHOCOLATE TART (VG)

cherry coulis | vanilla ice cream

### COOKIE DOUGH BROWNIE (VGO)

toffee sauce | caramel ice cream (Vegan Ice Cream)

### BRAMLEY APPLE PIE (VGO)

vanilla custard (Vegan Ice Cream)

### WHITE CHOCOLATE BLONDIE SUNDAE

marshmallow | chocolate sauce | raspberry ice cream

### SICILIAN LEMON CHEESECAKE (V)

blackcurrant sorbet

WHY NOT ADD SWEET TREATS TO YOUR BUFFET?  
£3 PP (CHOOSE THREE FROM THE OPTIONS BELOW)

salted caramel profiteroles | double chocolate brownie  
fruit crumble & custard | raspberry mousse slice | carrot cake

~ ADD TEA & COFFEE £2 PP ~

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.