## Carvery Menu

To reduce your waiting time at the buffet you will be invited up a table at a time

## Selection of Buffet Starters

Smoked Mackeral (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 Delays may be expected at busy periods

Selection of Buffet Desserts

Desserts may vary depending on availability

Honeycomb cheesecake (558 kcal per serving)

Gluten free chocolate cake (340 kcal per serving)

Gluten free cheesecake (343 kcal per serving)

Fresh fruit with fruit coulis (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
ALTHOUGH NUTS AND PEANUTS ARE NOT USED IN OUR RECIPES, WE CANNOT 100% GUARANTEE A NUT FREE ENVIRONMENT DUE
TO INGREDIENTS USED IN OUR KITCHENS. DISHES MAY CONTAIN TRACE AMOUNTS OF NUTS, PEANUTS AND OTHER ALLERGENS.
ALL MENU ITEMS ARE SUBJECT TO CHANGE AND AVAILABILITY.



## Prices are shown in the following order 125ml 175ml 250ml Bottle

125ml 175ml 250ml E	Bottle			
White Wine		1	4	
<b>1. Spearwood Chardonnay, Australia</b> Fresh and juicy wine with melon notes and a crisp finish	£5.60	£6.40	£7.60	£22.00
2. Vignana Pinot Grigio, Italy  Dry and elegant wine with plenty of citrus fruit flavours	£6.00	£6.80	£8.00	£23.00
3. Invenio Sauvignon Blanc, France Crisp and fresh white wine with grassy floral notes		63	>-	£25.50
<ol> <li>Terramater Vineyard Reserve Sauvignon Blanc, Chile         Zingy and fresh wine with tropical fruit flavours, mineral note</li> </ol>	s and a well	rounded f	inish	£28.50
5. Southern Rivers Sauvignon Blanc, Marlborough, New Z Fresh and vibrant with bright acidity on the palate and hints	ealand		(	£32.50
6. Domaine Millet Petit Chablis, Burgundy, France Lively and fresh on the palate with notes of apple, pear and r	J			<b>£38.00</b>
7. Paul Deloux Chablis, Burgundy, France	-		- 600	£42.00
Crisp dry white matured without oak to maintain the floral bo	ouquet and	characteris	stic stone m	nineral sty
ROSÉ WINE 8. Invenio White Zinfandel, USA	£5.60	£6.40	£7.60	£22.00
A medium-sweet rosé with delicious raspberry and strawber			_7.00	
<ol><li>Lyric Pinot Grigio Blush, Venezie, Italy</li><li>Light and delicate pink Pinot Grigio that is off dry on the pala</li></ol>	te with hints	s of citrus r	notes	£26.00
10. Henri Gaillard Cotes de Provence Rosé, France	ice with time.	or citi do i	10103	£32.50
A classic French rosé, bone dry and light bodied with delicate Pale pink and fine intensity, an absolute delight to savour an				8
Red Wine				
<b>11. Clockwork Raven Merlot, Chile</b> Fruity red wine with a nice balance of tannin and a soft finish	<b>£5.60</b>	£6.40	£7.60	£22.00
<b>12. Millstream Pinotage, South Africa</b> Jammy raspberry fruit notes with a hint of cedar. Mediur	n-bodied w	ith a slight	spice on tl	<b>£24.50</b> he finish
14. Spearwood Shiraz, South Australia Medium-bodied and fruity with raspberry, cherry and plu		_	•	£27.00
15. Portillo Malbec, Mendoza, Argentina	·	-	·	£29.50
Deep and vibrant red with an intense nose of plum, black	kberry and	a touch of	vanilla	£32.50
16. Medievo Rioja Crianza, La Rioja, Spain Abundant bright raspberry aromas mingle with sumptuous	cherries ar	nd notes of	plum	£32.30
<b>17. Andean Vineyards Malbec, Mendoza, Argentina</b> Delicious and bursting with notes of dark fruits including bl	ackberry an	d plum wit	h a warmin	<b>£35.00</b> ng finish
<b>18. Peter &amp; Peter Pinot Noir, Pfalz, Germany</b> Elegant red wine with a soft palate of redcurrants and cher the finish	ries, rounde	ed with a to	ouch of oak	<b>£34.00</b> con
R. A.				
Sparkling & Champagne				

## Sparkling & Champagne

**20. Lyric Prosecco Extra Dry, Italy**Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish

**21. Vignana Prosecco Rosé, Italy £30.00** Hints of citrus and ripe summer berries on the nose and off dry on the palate. Refreshing with very fine bubbles