

# 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 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)  
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 Vegetarian gravy (30 kcal per serving)

## *Vegetarian Option*

Goats cheese and caramelised red onion tart (786 kcal per serving)

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## *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.

# Wine List

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

## White Wine

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|---|--------------|--------------|--------------|---------------|
| <b>1. Spearwood Chardonnay, Australia</b>   | <b>£5.80</b> | <b>£6.60</b> | <b>£7.80</b> | <b>£22.50</b> |
| Fresh and juicy wine with melon notes and a crisp finish  |              |              |              |               |
| <b>2. Brightside Pinot Grigio, Moldova</b>  | <b>£6.20</b> | <b>£7.00</b> | <b>£8.20</b> | <b>£23.50</b> |
| Dry and elegant wine with plenty of citrus fruit flavours   |              |              |              |               |
| <b>3. Invenio Sauvignon Blanc, France</b>   |              |              |              | <b>£26.50</b> |
| Crisp and fresh white wine with grassy floral notes   |              |              |              |               |
| <b>4. Plate 95 Sauvignon Blanc, Chile</b>   |              |              |              | <b>£29.50</b> |
| Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish                |              |              |              |               |
| <b>5. REN Sauvignon Blanc, Marlborough, New Zealand</b>   |              |              |              | <b>£34.00</b> |
| Fresh and vibrant with bright acidity on the palate and hints of gooseberry and tropical fruit            |              |              |              |               |
| <b>6. Domaine Millet Petit Chablis, Burgundy, France</b>  |              |              |              | <b>£38.00</b> |
| Lively and fresh on the palate with notes of apple, pear and minerality. Clean and bright on the finish   |              |              |              |               |
| <b>7. J.Moreau &amp; Fils Gloire de Chablis, Chablis, France</b>  |              |              |              | <b>£42.00</b> |
| Crisp dry white matured without oak to maintain the floral bouquet and characteristic stone mineral style |              |              |              |               |

## Rosé Wine

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|--|--------------|--------------|--------------|---------------|
| <b>8. Brightside White Zinfandel, USA</b>  | <b>£5.80</b> | <b>£6.60</b> | <b>£7.80</b> | <b>£22.50</b> |
| A medium-sweet rosé with delicious raspberry and strawberry flavours   |              |              |              |               |
| <b>9. Lyric Pinot Grigio Blush, Venetie, Italy</b>   |              |              |              | <b>£26.50</b> |
| Light and delicate pink Pinot Grigio that is off dry on the palate with hints of citrus notes  |              |              |              |               |
| <b>10. Henri Gaillard Cotes de Provence Rosé, France</b>   |              |              |              | <b>£32.50</b> |
| A classic French rosé, bone dry and light bodied with delicate red fruit.<br>Pale pink and fine intensity, an absolute delight to savour and enjoy |              |              |              |               |

## Red Wine

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|--|--------------|--------------|--------------|---------------|
| <b>11. Clockwork Raven Merlot, Chile</b>   | <b>£5.80</b> | <b>£6.60</b> | <b>£7.80</b> | <b>£22.50</b> |
| Fruity red wine with a nice balance of tannin and a soft finish                                      |              |              |              |               |
| <b>13. Spearwood Shiraz, South Australia</b>   |              |              |              | <b>£27.00</b> |
| Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices             |              |              |              |               |
| <b>14. Portillo Malbec, Mendoza, Argentina</b>   |              |              |              | <b>£30.00</b> |
| Deep and vibrant red with an intense nose of plum, blackberry and a touch of vanilla                 |              |              |              |               |
| <b>15. Medievo Rioja Crianza, La Rioja, Spain</b>  |              |              |              | <b>£32.50</b> |
| Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum                    |              |              |              |               |
| <b>16. Peter &amp; Peter Pinot Noir, Pfalz, Germany</b>  |              |              |              | <b>£34.00</b> |
| Elegant red wine with a soft palate of redcurrants and cherries, with a touch of oak on the finish   |              |              |              |               |
| <b>17. Andean Vineyards Malbec, Mendoza, Argentina</b>   |              |              |              | <b>£36.00</b> |
| Delicious and bursting with notes of dark fruits including blackberry and plum with a warming finish |              |              |              |               |

## Sparkling & Champagne

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|--|---------------|--|---------------|
| <b>20. Zimor Prosecco Extra Dry, Italy</b>   | <b>£30.50</b> | <b>21. Vignana Prosecco Rosé, Italy</b>  | <b>£30.50</b> |
| Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish |               | Hints of citrus and ripe summer berries on the nose and off dry on the palate. Refreshing with very fine bubbles |               |

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