

SUNDAY LUNCH 4 COURSE BUFFET

Chefs table of sliced charcuterie meats, selection of classic seasonal salads, mixed pates and sliced terrines, whole dressed salmon with cucumber and dill, a wide range of seafood entrees with crusty bread, dressings, dips and chutneys

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Our chefs will carve to order a choice of two meats to include roast beef with Yorkshire puddings, selection of seasonal vegetables, classic roast potatoes and traditional gravy

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Selection desserts to include, cakes, tarts, exotic fruit salad with lashings of cream and a large selection of English and Continental cheeses with celery, grapes and walnuts

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Coffee and petit fours

Our menu will vary and is dependent on seasonal produce

**£19.95 per person**

Children under 12 half price

**To book call 01932 584333**