



BBQ

Beef burger, brioche bun, mature cheddar, baby gem, red cabbage coleslaw

Cumberland sausage rings, caramelised onions & mustard

Raz al hanout spiced cous cous

New potato salad

Pesto & chargrilled veg, mixed baby leaves

Teriyaki grilled Cornish fish of the day

Lightly spiced chicken wings, chimichurri dressing

£35 per person

BUFFET

Spiced butterbean hummus, crudities, olive crumb

Selection of sandwiches and wraps

Parmesan & garden herb twists

Tomato & mozzarella salad, rocket pesto, reduced balsamic

New potato salad, chive oil

Satay chicken skewers, coriander

Cranberry & sage sausage rolls

£25 per person

CHEFS WORKING LUNCH

Red cabbage coleslaw

Selection of sandwiches and wraps

Our in house salt and vinegar crisps

Roast veg pasta salad, rocket pesto

House salad, honey & mustard dressing

New potato salad, chive oil

Cranberry & sage sausage rolls

£20 per person

A discretionary service charge of 10% will be added to the bill

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present
If you have any food allergy or intolerance query, please speak to a member of the team



SWEET EXTRAS

A selection of the following

Mini brownie bites

Glazed lemon tartlets

Cinnamon spiced chocolate & hazelnut doughnuts

£6 per person

CHEESEBOARD

British cheese platter, artisan biscuits, piccalilli & grapes

£8 per person

CANAPES

Bocconcini, Heritage tomato, rocket pesto & reduced balsamic skewers

Black pudding & sage sausage rolls, poppy seeds, fruity brown sauce

Cauliflower fritters teriyaki, spring onion & chilli

Game & chorizo skewers, maple and BBQ glaze

Citrus cured Chalkstream trout, tartlet, pickled cucumber, herb creme fraiche

New potato 'jackets', ranch dressing & chives

Pheasant samosas

Chalkstream trout skewers, hoi sin & sesame

Truffle bread and butter pudding, black garlic puree, parmesan shavings

Mini brownie bites

Glazed citrus tartlets

Cinnamon spiced chocolate & hazelnut doughnuts

Chargrilled pineapple & melon, fresh mint

5 for £15 per person 9 for £25 per person

Where possible we use as much produce from our beautiful Faccombe Estate, from our wild game to the fruit from our orchards

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