

SEASONS PANTRY

Buffet Menu

CENTRE PEICES

Whole Baked Salmon
Sustainably Sourced Baked Scottish Salmon

Lemon & Honey Chicken
Free Range Chicken, Marinated with Lemon & Honey

SALADS

Spring Salad (V)
Asparagus, French Beans, Broad Beans, Spinach Leaves, Dressed with Sesame Oil, Chilli, Seeds and Lemon

Seasons Pantry Seasonal Salad (V)
French beans and mangetout with hazelnut and orange (V)

Cous Cous with Grilled Cherry Tomatoes & Fresh Herbs (V)
Cherry Tomato, Cumin, Coriander, Parsely, Lemon, Argan Oil, Ras el Hanout

SIDES

Sausage & Fennel Seed Slices
Free Range Pork Sausage, Wrapped in Flaky Pastry, with Fennel Seeds

Charcuterie Sharing Board
Selection of Cured Meats with all the sides

Roasted Spring Vegetable Frittata (V)
Classic Frittata, with Tyme and Seasonal Vegetables

TO FINISH

Grazing Cheese Board
Selection of International Cheese, Grapes, Celery, Rye Bread Crisps and Chutney

Please contact Seasons Pantry to discuss specific dietary requirements as we are more than happy to offer tasty alternatives for those guests who wish to maintain a specific diet, such as gluten free and wheat free. For full allergen information, please contact us.