

# FESTIVAL BUFFET

## SET MENU

This is a mini adaptation of our Voltigeur and Ebor restaurant buffets.  
A selection of hot and cold items presented on a self-help table

### UNDER STARTERS ORDERS

Warm bread rolls, flavoured whipped butters, balsamic vinegar, flavoured oils  
Dishes denoted as "suggested" can be amended for an alternative at the time of booking

Caprese salad: heritage tomatoes, burrata, basil & pine nuts (v)

## HOME STRETCH | FESTIVAL BUFFET

### SEAFOOD BUFFET

Lemon and dill poached salmon (mwod, mwog)

Potted crab

Sushi selection (mwog)

Colchester rock oysters (mwod, mwog)

Smoked Salmon (mwod, mwog)

Harissa roasted king prawns (mwod, mwog)

Salad prawns (mwod, mwog)

Smoked herring

Gravlax (mwog, mwod)

### ANTI PASTI TABLE

Roasted and chargrilled artichoke hearts (v, vgn, mwod, mwog)

Stuffed peppers (v, mwog)

Grilled aubergines (v, vgn, mwod, mwog)

Balsamic onions (v, vgn, mwod, mwog)

Beetroot houmous (v, vgn, mwod, mwog)

Red pepper houmous (v, vgn, mwod, mwog)

### CARVED MEAT BOARD

Ridings Reserve Yorkshire roast sirloin (mwod, mwog)

Maple glazed bacon loin (mwog, mwod)

Sage and onion stuffing (mwod)

Yorkshire puddings (mwog\*)

Jug of gravy (mwod, mwog)

### VEGETABLES

Yorkshire honey and thyme roasted vegetables (v, mwog, mwod)

Beef dripping roast potatoes (mwod, mwog)

Buttered new potatoes (v, vgn, mwod, mwog)

Panache green vegetables (v, vgn, mwog, mwod)

Cauliflower cheese (v, mwog)

### SALADS

Coronation cauliflower, crispy chickpeas salad (v, vgn, mwod, mwog)

Traditional coleslaw (v, vgn, mwod, mwog)

House Salad (v, vgn, mwod, mwog)

Potato salad, peas, pickled shallots, lemon (v, vgn, mwod, mwog)

Roasted beetroot, squash, courgette and couscous (v, vgn, mwod)

### TO FINISH

Mini lemon posset, passion fruit gel, strawberry cream (v, mwog)

Hickory smoked s'more: gram cracker tart filled with smoked chocolate ganache topped with French meringue (v)