

A Selection From Our Buffet Style Menu **

Seafood counter

Mediterranean king prawns (shell off) with aioli | New Zealand green lip mussels with herb & shallot dressing
Oak smoked salmon with horseradish crème fraiche & blinis
Home cured gravadlax with dill & mustard, sweet mustard dressing
Red Mullet Ceviche with Pickled Peppers
Confit Prawns in Vanilla & Chilli with Avocado & Spring Onion Salsa
Roast Salmon with Beetroot & Orange Salad, Orange & Dill Crème Fraiche
Grilled Sardines & Gazpacho Shots | Selection of rollmop herrings | Peppered mackerel salad

Tapas & Mezze

Spanish tortilla | Marinated manchego with rosemary & garlic,
Baby gem with anchovies and roasted peppers | Mini morcilla | Mini chorizo picante
Boquerones | Roasted aubergine and garlic
Falafel | Houmous | Tabbouleh | Fattoush | Taramasalata | Flat bread

Charcuterie

Bresaola Italian air dried beef | Mojama Spanish air dried tuna | Goose salami | Pastrami | Salami Napoli,
Chorizo mango | Salami fellino | Lomo teruel cured pork loin
Cornichons | Silver skin onions | Capers and mustards

Salad Selection

Rare beef rocket & parmesan | Smoked chicken mango & spinach | German ham salad
Mixed grilled vegetable salad | Potato salad with tobiko & crème fraiche | Celeriac remoulade
Roasted cherry tomato salad balsamic syrup | Cucumber raitha salad | Moroccan fruit cous cous

Sushi

Salmon nigiri | Tuna nigiri | Prawn nigiri |
Vegetarian maki roll 4 types | California roll | Salmon | Tuna | Vegetarian

Hot buffet

Prime roast rib of Oxfordshire beef Yorkshire pudds & horseradish,
Lemon & thyme pot roast chicken | Osso bucco milanaise
Beetroot risotto sage crisps | Gorgonzola polenta grilled asparagus & sage butter
Poached salmon a la russe | Fillet of sole duglere
Boulangere potatoes | Buttered new potatoes | Broccoli | Glazed chantenay carrots | Spring greens
Petite pois a la francaise | Epinard palace

Wok Buffet

Deep fried soft shell crab | Thai green curry | Wok fried glass noodles | Egg fried rice | Asian greens
Poppadoms | Cashews | Prawn crackers
Soy | Sweet chilli | Sambal chilli

Cheese Board

A selection of British and Continental cheeses

Dessert

Crème brûlée | Or Noir chocolate & passion fruit savarin | Coconut & mango pannacotta
Tart tatin | Honey baked peaches | Strawberry & rhubarb fool

Buffet Lunch

Monday to Saturday £29.50
Sunday and Bank Holiday Monday £39.00

Buffet Dinner

Sunday to Thursday £34.50
Friday and Saturday £44.50

(All prices are inclusive of VAT at 15%)

(** Sample menu from our Friday and Saturday night buffet dinner)

You may be required to give a credit card number to secure your booking.