

B

Bingham

## GARDEN ROOMS LIGHT BUFFET MENU

CHOOSE ANY COMBINATION OF DISHES FROM THE MENU SELECTION BELOW, UP TO A MAXIMUM OF 6 CHOICES PER PERSON.

### COLD

#### CHARGRILLED VEGETABLES

*courgette, artichoke, lemon zest, basil (v)*

#### ORGANIC SMOKED SALMON

*rye bread*

#### CROMER CAB (in shell) £5 supplement

*lemon mayonnaise*

#### ENGLISH & FRENCH CHEESE SELECTION

(v) SAGE & ONION SCOTCH EGG

#### PORK PIE

#### CHARCUTERIE SELECTION

#### HONEY ROAST HAM

*piccalilli*

#### FRENCH COUNTRY STYLE PORK TERRINE

*fruit chutney, sour dough*

*We want to offer you the best service so please let us know of any dietary requirements you or your guests may have.*

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### WARM

#### SMOKED HADDOCK AND SALMON TARTLET

ENGLISH CHEDDAR CHEESE AND ONION PASTY (v)

#### GRILLED CORN FED CHICKEN BREAST

*spiced buttermilk*

#### BLACKENED SALMON

*lime, cucumber*

#### HALF LOBSTER £10 supplement

*cheese sauce, lemon and dill*

#### TIGER PRAWN & CHORIZO KEBAB

#### PEANUT AND CHILLI CHICKEN SATAY

#### LAMB SKEWER

*Indian spices, tomato, coriander*

#### SCOTTISH BEEF STROGANOFF

### EXTRAS

#### HERITAGE TOMATO SALAD

*basil and mozzarella (v)*

#### MIXED ORGANIC LEAVES

*olive oil, lemon dressing (v)*

SEASONAL VEGETABLES (v)

#### WHOLEMEAL COUSCOUS

roasted vegetables, toasted seeds(v)

#### QUINOA

*black olives, sun dried tomatoes, fresh herbs (v)*

#### BREAD

*butter, olive oil, balsamic (v)*

MINTED NEW POTATOES (v)

CHIPS (v)