

# • THE LIVING ROOM •

RESTAURANT AND BAR

## BUFFET MENU

*£10 per head for 5, £15 per head for 8*

Lemon sole goujons and chips *with tartare sauce*

Beer battered tiger prawns *with wasabi mayonnaise*

Smoked salmon and asparagus tart

Teriyaki chicken skewers *with satay sauce*

Lamb and cumin koftas

Mini cheese burgers *with tomato and chilli salsa*

v Vegetable samosas

v Dukkah crusted camembert *with cranberry and port relish*

Duck spring rolls

Prawn spring rolls

v Onion bhajis

v Curried sweet potato

v Potato wedges *with sour cream*

v Garlic bread topped *with West Country cheddar*

## DESSERT BUFFET OPTIONS

v Blackberry and Chambord Eton mess spoons

v Warm mini apple and cinnamon tarts

*A discretionary 10% service charge will be added to your bill for parties of six or more.*

(v) these dishes are suitable for ovo-lacto vegetarians; whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate.