

Selection of seasonal salads & cold meats from the

hors d'oevres buffet including the following

— to /tart —

- Prawn Marie Rose GF
 Dingley Dell charcuterie, caperberries, cornichon, dressed artichokes
 - Chicken liver parfait, red onion marmalade
 - Smoked salmon blinis, horseradish cream
 - Tartlet of roast vegetable, onion jam, vegan feta cheese
 - The Lensbury superfood tabbouleh salad VE
- Roasted tomato, lentil & winter vegetable soup,

chive oil VE GF

- carvery -

Roast crown of Turkey with cranberry sauce, pigs and blanket & stuffing GF

- Dingley Dell honey glazed gammon
- Roast Dorset leg of lamb GF
- \blacklozenge Lensbury Piccalilli with gravy and mint sauce GF

—— MAIN*s* ——

- Chicken chasseur GF
 Beef casserole with baby onions, bacon & mushrooms GF
- Poached cod with lemon & caper butter GF
 - Chickpea & squash curry GF V
 - Sundried tomato arancini GF

– vegetable/ ——

 Thyme roast potatoes, apricot & pork stuffing, brussel sprouts & chestnuts GF VE
 Teddington honey glazed parsnips GF VE
 Star anise carrot batons GF VE
 New potatoes & spring onions GF VE

DESSERTS -

 A selection of dessert's & British cheese from the buffet station
 Tea or coffee



KEY ~VE:VEGAN ~V:VEGETARIAN · GF:GLUTEN FREE · DF: DAIRY FREE