

## Buffet & Bowl Food

### Cold plates

- Local Wiltshire meats & cheeses
- Caramelised onion, goat's cheese and thyme tart
- Seasonal quiche
- Whole roasted salmon with herby hollandaise
- Poached salmon with chipotle, tamarind & maple
- Lamb / vegan koftas with a tomato and cucumber raita
- Falafel and Italian vegetable balls
- Pork & apricot terrine
- Coronation chicken
- Roasted butternut squash & quinoa salad
- Heritage carrot & grain salad with pomegranate, feta & mint
- Roasted beetroot salad with herbs, chilli & pomegranate
- Miso aubergine with wild rice, edamame & herbs
- Hill station salad...cucumber, pepper, fennel, coriander, mint with a yoghurt dressing and nigella seeds
- Charred courgettes with buffalo mozzarella & pine nuts
- Burrata with chickpea fritters
- Minted new potatoes
- Celeriac remoulade
- Cold roast beef, pickled tomatoes, salsa Verde, pecorino
- Homemade slaw / Asian slaw
- Tabbouleh
- Carrot & mint salad
- Mexican salad
- Caprese salad
- Bountiful green salad
- Giant cous cous with roasted beets, beetroot hummus & a zhoug style dressing
- Buckwheat & French bean salad
- Basmati & wild rice with chickpeas, currants & herbs
- Red pepper & tomato salad
- Cauliflower & pomegranate salad
- Beetroot carpaccio with feta, roasted pine kernels, rocket and pomegranate
- Selection of sandwiches and wraps
- Herby sausage rolls
- Mezze - koftas / marinated halloumi / falafels / hummus / chorizo, bean & bulgur wheat salad / Italian meats / beetroot & roasted almonds / white bean, feta & mint salad /yellow split pea puree with roasted tomatoes, arancini with arrabiata sauce / roasted pepper & potato tortilla / chicken empanadas / local cheeses

## Hot plates

- Chicken fricassee with basmati rice and thyme
- Persian meatballs in a saffron & tomato sauce with labneh & flatbreads
- Lemon grass & basil chicken in a coconut and cream sauce
- Pumpkin red curry
- Chicken, feta & kale dumplings
- Butter chickpeas
- Lamb shank pie
- Spiced & slow cooked lamb with olives & apricots
- Slow cooked beef brisket cottage pie
- Pork & chorizo slow cooked meatballs in a roasted tomato sauce with a crispy green salad
- Chicken chasseur with creamy mash
- Wild boar chorizo, chicken and butterbeans with wild rice and tender stem broccoli
- Slow roasted beef and spinach pasta lasagne
- Fish pie with garden peas
- Sweet potato and chicken curry
- 12-hour Moroccan spiced chicken tagine with herb infused cous cous
- Beef & bean chilli with chipotle yoghurt & steamed rice
- Beef bourguignon with wilted Wiltshire greens, truffle oil & buttered new potatoes
- Beef stroganoff with wild rice and seasonal greens
- Nowt fancy shepherd's pie
- Cauliflower tikka masala
- Sweet potato chilli
- Spicy saag aloo
- Smokey vegetable gumbo

We also offer a selection of Tacos. Please ask us if you would like this menu.

## And for pudding...

- Chocolate brownie with cinnamon crème fraiche
- West country apple cake
- Rum chocolate torte with rum soaked raisins
- Espresso martini chocolate torte
- Blueberry & lemon cake
- Blackcurrant cheesecake
- Lemon drizzle flapjacks
- Lemon and passion fruit possets
- Panna cotta with a seasonal fruit compote
- Sticky toffee pear pudding
- Vegan / non vegan Cotswold mess