



GRANTLEY HALL

TWO COURSE BUFFET LUNCH

*Please select starter & main course or main course & dessert
[Upgrade to 3 courses for £10.00 per person]*

Starters

Sandwiches are served with crisps & salad

Soup of the season with freshly baked breads (can be GF, DF)

or

Platter of smoked & cured fish & seafood with accompaniments
with a selection of seasonal salads

or

Platter of cold meats served with chutney & pickles
with a selection of seasonal salads

Mains

(please select 2 of the following) Extra Dish: Veggie £5.00 pp, Meat or Fish £8.00 pp

Six-hour slow cooked Yorkshire beef bourguignon in red wine gravy (GF, DF)

Roast root vegetable & creamed leek, mashed potato pie (GF)

Sea reared trout fillet, white wine & chive velouté (GF)

Roast herb fed chicken supreme, café au lait sauce (GF)

Five bean chilli, long grain rice, baked tortilla crisps (VE, GF, DF)

Poached fillet of salmon, mussel & saffron vinaigrette (GF, DF)

Free range welsh black pork belly, sherry & prune jus (GF)

Courgette & aubergine falafel, baba ganoush, broad beans & mint (VE, DF)

Sea bream fillet, langoustine bisque (GF)

Extra Options

POTATO OPTIONS

(please select 1 of the following)

Chive buttered new potatoes

Fondant potatoes

Goose fat roast potatoes

Croquette potatoes

VEGETABLE OPTIONS

(please select 1 of the following)

Fine beans, petit pois, broccolini

Roast root vegetables & red onion

Cauliflower & broccoli cheese

Vichy carrots

DESSERT OPTIONS

(please select 1 of the following)

Seasonal fruit platter

Citrus posset with raspberries

Salted caramel & chocolate tart

Hazelnut choux a la crème

Selection of british & continental cheeses, celery, chutneys
(£2.00 Supplement per person)