

DALBY BUFFET PACKAGE 2024

Hot bowl – April and October

Hand crafted Yorkshire steak and ale pie served with seasoned fries & buttered garden peas

Panko crumb chicken breast and a rich Katsu curry sauce, citrus infused rice

Thick, creamy vegetable cottage pot pie, leaky cheddar mash and chargrilled tender stem broccoli

Zesty lemon & lime posset served with an all-butter biscuit (v, gf)

Finger buffet – April to September

COLD ITEMS

A sandwich selection on soft white and granary breads for example;

Thinly shaved Yorkshire ham, West Combe Dairy cheddar, vine tomato and rocket

Free range egg mayonnaise with watercress and chive on soft grain (v)

Line caught tuna with spring onions & crème fraiche on granary

Falafel with pickled red slaw and hummus, Khobez (vg)

Garden leaves and herbs (vg)

Rigatoni, charred vegetables, pine nuts, pomegranate seeds (vg)

Dressings and chutneys

HOT ITEMS

English pork & sage rolls with an onion marmalade top

East coast fish goujons with tartare sauce

Savoury cheese & spinach muffins (v)

Salt and pepper fries (v)

DESSERT

Lemon & lime posset with mini biscuit (v, gf)

SUNDAY SPECIAL CARVERY 2024

A choice of two roast joints

served with proper roasties, proper Yorkies, proper gravy
and seasonal market vegetables

White chocolate and bourbon vanilla crème brulee,

Anabel strawberries (v)