


DALBY BUFFET PACKAGE 2025

Hot bowl – April and October

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

Creamy chicken, chestnut mushroom and spinach casserole,
Dijon mustard and tarragon served with braised rice

Root vegetable and puy lentil cottage pie, olive oil mash, vegan cheddar topping 


Lemon posset, raspberries and ginger biscotti

Finger buffet – May 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 

Line caught tuna with spring onions & crème fraiche on granary

Falafel with pickled red slaw and hummus, Khobez 

Chopped garden salad, breakfast radish, cucumber, tomatoes,
red onions. tarragon and rapeseed oil dressing 

Penne pasta puttanesca salad with capers and green olives 


Dressings and chutneys

HOT ITEMS

Pork sausage roll with caramelised apple, rosemary and candied lemon

Buttermilk and polenta fried chicken, jalapeños, maple and mustard mayonnaise

Roasted pepper and feta cheese tartlet, savoury mixed seed granola 

Sea salted potato wedges, crispy onions and sweet chilli ketchup 

DESSERT

Lemon posset, raspberries and ginger biscotti

SUNDAY SPECIAL CARVERY 2025

Traditional roast beef

Roast of the day

served with crispy Maris Piper roast potatoes, Yorkshire puddings,
gravy and seasonal market vegetables

Lemon meringue cheesecake, meringue granules 