Buffet 2026

Three mains, three sides, and four dessert canapes

Three canapes, three mains, three sides, and four dessert canapes

Mains

Roasted courgettes, red peppers and red onion with crispy chickpeas and a tahini, coriander and lemon dressing (VG)

Roasted aubergine with caramelized onions, butter beans, toasted mixed seeds and a rose harissa dressing (VG) (add feta V)

Warm salad of pumpkin, crispy tofu, quinoa and soft herbs with an English honey and apple cider vinegar dressing (GF) (VG)

Seared Seven and Wye salmon with baby gem and English radishes served with a vibrant green goddess sauce (GF)

Herb crusted baked cod with celeriac remoulade and a micro herb salad

Chargrilled, crispy free-range chicken thighs with roasted garlic, parsley and herb butter (GF)

Roast chicken breast with Portobello mushroom and tarragon sauce

Rare seared Thai beef salad with cucumber, mint, Thai basil and red onion served with a fish sauce, lime and chili dressing (GF)

Rich slow braised English beef cheek lasagna and a three cheese bechamel sauce

Classic Beef bourguignon with creamy mash potatoes and a garnish of crispy lardons, baby onions and chopped parsley

Sides

Mixed peppery leaves, micro herbs and edible flowers with house vinaigrette (VG)

Asian slaw with carrots, red, white cabbage and red onion with a ginger and lime dressing (VG)

Broccoli with feta, cherry tomatoes, roasted red onion, and a wholegrain mustard vinaigrette (V)

Salad of Conference pear and red and yellow chicory with blue cheese, toasted walnuts and chives (V)

Pearl couscous, baby tomatoes, diced Persian cucumbers and red onions with house vinaigrette (GF) (V)

Puy lentil, broad beans, cherry tomato and shallot salad with a Jerez sherry vinaigrette (GF) (VG)

Scandinavian style potato salad with mustard dressing, parsley, dill and chives (V)

Roasted new potatoes with garlic, rosemary and thyme (GF) (VG)

A selection of Spence Bakery bread is included with all buffets

V – Vegetarian, VG – Vegan, GF – Gluten free

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Buffet 2026 *continued*

Desserts

Mini desserts (please choose four)

Tiramisù truffles

Mini pavlova with seasonal fruits

Profiteroles with chocolate and creme patisserie

Chocolate Amaretti biscuits

Lemon tarts with vanilla bean cream

Raspberry and almond cake (GF)

Cheese board

Cambozola, Oxford Blue, mature English Cheddar, and Stinking Bishop served with sourdough crackers, chutney, celery and grapes

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All pricing is inclusive of VAT