

# VINTRY & MERCER

WORKING LUNCH FAMILY STYLE (buffet) £45.00 PER PERSON

MINIMUM OF 8 GUESTS REQUIRED

PER FUNCTION ORDER 2 SALADS, 1 MEAT, 1 FISH, 1 VEG, 1 DESSERT

BREAD FOR THE TABLE

## SALADS

HERITAGE TOMATO SALAD, MIXED LEAFS, CROUTONS, DARK BALSAMIC DRESSING (G,D,SD,MU)

BEETROOT SALAD, ROCKET, CRUMBLLED FETA, ROASTED HAZELNUTS, DRESSING (D,SD,N,MU)

CEASAR SALAD, BABY GEM, PARMASAN, CROUTONS, ANCHOVIES (D,F,MU,SD,G)

## MEAT

ROAST PORK BELLY, SPROUTING BROCOLI, BURNT APPLE, CIDER JUS (SD,D,CE)

CORNISH ROAST CHICKEN BREAST, CRUSHED NEW POTATOES, MUSTARD SAUCE (G,D,MU,)

## FISH

PETERHEAD COD & CORNISH CRAB FISHCAKE, BUTTERED SPINACH, CAPER SAUCE (F,C,D,G,MU)

FISH & CHIPS, WATERCRESS, LEMON, TARTAR SAUCE (D,SD,E,MU)

## VEGETARIAN/VEGAN

ROAST CAULFLOWER, BLUE CHEESE, APPLE, PICKLED WALNUT (SD,D,N)

ROASTED BROCOLI, PEANUT SAUCE, CHARRED LIME, CORIANDER (N,S)

## DESSERTS

CHOCOLATE HAZELNUT SLICE, PEANUT GANACHE, CARAMALIZED HAZELNUT (S,N,G,D,E)

VANILLA PANNACOTTA, SHORTBREAD, SEASONAL BERRIES (D,G,E)

SEASONAL BERRY PAVOLOVA, CHANTILLY CREAM (E,D)

### **Allergy Key**

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol \* Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.