VINTRY & MERCER

WORKING LUNCH FAMILY STYLE (Buffet Style)

£45.00 PER PERSON

MINIMUM OF 8 GUESTS REQUIRED

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

SALADS

HERITAGE TOMATOES PANZANELLA SALAD, CUCUMBER, CROUTONS, RED ONION, BASIL OIL (G,SD,MU)

BEETROOT & QUINOA SALAD, PICKLED BEETROOT, CRUMBLED FETA, MUSTARD DRESSING (MU,SD,G)

CEASAR SALAD, BABY GEM, PARMEASAN, CROUTONS, ANCHOVIES (M,F,MU,SD,G)

MEAT

ROAST PORK BELLY, BUTTERED GREENS, BURNT APPLE, CIDER JUS (SD,M,CE)

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

<u>FISH</u>

PAN ROASTED LOCH DUART SALMON, CRUSHED PEAS, CAPER SAUCE (F,M,MU,E) FISH & CHIPS, WATERCRESS, LEMON, TARTAR SAUCE (M,SD,E,MU)

VEGETARIAN/VEGAN

HARRISA SPICED CAULIFLOWER, HUMMUS, PARSLEY SALAD (VEGAN, SE, MU)

TRUFFLE MAC & CHEESE, ROSEMARY PANKO CRUMB (M,G,E)

DESSERTS

COCONUT & MANGO PANNACOTTA, PINEAPPLE, MERENGUE (E) HONEY & CHOCOLATE MOUSSE CAKE, HONEYCOMB, CHOCOLATE SABLE (M,E,G,S) LEMON MERENGUE PIE, LEMON CURD, TORCHED MERENGUE (G,E,M)

Allergy Key

Crustaceans (C) Celery (Ce) Milk (M) 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.