

VINTRY & MERCER

BUFFET WORKING LUNCH FAMILY STYLE

£50.00 PER PERSON

MINIMUM OF 8 GUESTS

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

SALADS

HERITAGE TOMATOE & QUINOA SALAD, CHILLI, CORIANDER, BASIL OIL (*G, Sd, Mu*)

POTATO GREEK SALAD, TOMATOES, CUCUMBER, BLACK OLIVE, RED ONION & CRUMBLED FETA
(*Mu, Sd, M*)

CAESAR SALAD, BABY GEM, PARMESAN, CROUTONS & ANCHOVIES (*M, F, Mu, Sd, G*)

MEAT

ROAST PORK BELLY, BUTTERED GREENS, BURNT APPLE, CIDER JUS (*Sd, M, Ce*)

CORNISH ROAST CHICKEN BREAST, CONFIT NEW POTATOES, SPROUTING BROCCOLI,
PEPPERCORN SAUCE (*G, M, Mu, S*)

FISH

PAN ROASTED LOCH DUART SALMON, CRUSHED PEAS, CAPER SAUCE (*F, M, Mu, E, Sd*)

FISH & CHIPS, WATERCRESS, LEMON, TARTAR SAUCE (*F, M, Sd, E, Mu, G*)

VEGETARIAN/VEGAN

SPICED CAULIFLOWER, BUTTERBEAN HUMMUS, CHIMICHURRI DRESSING (*VEGAN, Se, Mu*)

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

DESSERTS

VANILLA & CARAMEL ÉCLAIR, VANILLA MOUSSE, CARAMEL CRÉMEUX (*G, E, M*)

LEMON & BLUEBERRY TART, LEMON MOUSSE, BLUEBERRY GEL (*G, E, M*)

CHOCOLATE & HAZELNUT MOUSSE, CHOCOLATE BISCUIT, CARAMELISED HAZELNUTS
(*N, M, E, S, G*)

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.