



## THE GRANGE BUFFET MENU

Offering a unique dining option for your next event, our buffet menu showcases fresh, seasonal British produce. Each buffet is portion sized for 10 people (grazing size).

### MEAT

British beef patty sliders, pink onions, burger sauce, shredded lettuce (3826Kcal) £60

Breaded Shropshire chicken sliders, seasonal slaw (2312Kcal) £60

Pulled pork sliders, seasonal slaw (3313Kcal) £60

Barbecue peach glazed chicken wings (1628 Kcal) £50

Scotch eggs & sausage rolls (4145Kcal) £50

### FISH

Breaded cod goujons, chunky tartar sauce (1696Kcal) £50

Salt & pepper squid, sriracha sauce & fresh chilli (1636Kcal) £50

Platter of Maldon Rock oysters (10 oysters) served with red wine shallots, tabasco sauce & lemon (472Kcal) £50

### PLANT BASED

Herb & mushroom arancini served with harissa yoghurt (4083Kcal) (v) £45

Baked Somerset Camembert in sourdough, pitted chilli olives & garden chutney (1880Kcal) (v) £35

Grange garden board: garlic & rosemary hummus, harissa spiced carrots & squash, sweet potato falafel, padron peppers, mixed olives, mediterranean flatbread (2198Kcal) (vg) £50

Plant based sliders, craft ale onions, burger sauce, shredded lettuce (3191Kcal) (vg) £60

Curly fries served with guacamole, sour cream & tomato salsa (2800Kcal) (v) £50

### SALADS

Herby quinoa, feta & pomegranate salad, raisins, toasted almonds (2813Kcal) (v) £50

Mixed leaves & heritage beetroot, carrot, parsnip, onion & potatoes served with olive oil and balsamic dressing (2470Kcal) (vg) £50

Mediterranean salad with cherry tomatoes, vegan feta, olives, red onion, cucumber, fresh mint, oregano, olive dressing (1400Kcal) (vg) £50

We're proud to be championing British farmers and producing fresh food sustainably. When ordering your food and drink, please inform a member of staff if you have a food allergy or intolerance.

Buffet pre-orders are subject to a discretionary service charge of 12.5%