

## Grange Buffet Menu

*Here at the Grange we offer 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). Consider our delightful grazing plates for your next event.*

### **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  
Asian style 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: lemon & parsley hummus, harissa spiced carrots, mixed olives, courgette, padron peppers & rosemary & garlic focaccia (2198Kcal) (vg) £45  
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**

Spiced chickpea & lentil salad, vegan feta, pomegranate (5687Kcal) (vg) £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%*