

Hair of the dog welcome drink followed by an indulgent GT buffet...

Breads & Nibbles

A Selection of GT Home Baked Sourdoughs & Flavoured Butters
Queenie Scallop, Baked in a Thermidor Sauce
Maple Roasted Popcorn // Olives // GT Smoked Spiced Mix Nuts

Starters

Quiche Lorraine & Watercress Salad
Rare Roast Mustard Crusted Beef
Oak Smoked Salmon Platter, Pickles, Rye Loaf, Whipped Cream Cheese
Lobster & Crayfish Cocktail, Marie Rose Sauce, Baby Gem, Tomato & Avocado
Chunky Crudités, Roasted Chickpea & Parsley Hummus, Grilled Garlic Flatbreads, Rocket & Pine Nut Pesto

Mains

Poached Salmon, Pickled Cucumber, Dill & Chervil Gremolata
"From the Kitchen" Chargrilled Fillet of Beef, Chimichurri, Rocket & Blue Cheese Salad or Chargrilled Hispi Cabbage, Miso Glaze, Roasted Celeriac & Purée
Chicken Caesar Salad, Garlic Croutons, Gem Lettuce, Parmesan, Anchovies, Caesar Dressing
Chunky Mixed Leaf Salad with GT Salad Dressing
Wholegrain Mustard Mayonnaise Potato Salad with Shallot & Herbs
Caramelised Parsnips, Pancetta Bacon, Mushrooms, Tarragon & Lemon Ragout

Desserts & Cheese

Assiette of GT Desserts "From the Kitchen" Passion Fruit & White Chocolate Cheesecake // Pecan Tart & Poached Pear // Manjari Chocolate Brownie with Blackberries
The GT Croquembouche Tower, Filled with Hazelnut Praline Mousse & Hazelnut Caramel
The GT Trifle, Genoise Sponge, Raspberry & Blackberry Jelly, Vanilla Custard, Toasted Almonds
Selection of British Cheeses, Served with GT Fruit Loaf, Homemade Crackers & Chutney, Roasted Apple Jelly

Please notify your host of any dietary requirements.

(VG) Vegan (GF) Gluten Free (DF) Dairy Free

All above prices are inclusive of VAT. A discretionary service charge of 10% will be added to tables of 6 or more.