

Hot Buffet Menu 2025/26

Buffet A - £18.50

Chicken Fricassée, mushroom sauce

Mushroom Stroganoff (V) (Dietaries Only)

Buttered New Potatoes

Seasonal Greens

Fresh Baked Bread

Boathouse Feast - £36.75

Braised Pork Belly, crackling, apple sauce

Roast Sirloin of Beef (£3.50 Supp.)

Seasonal: Rolled Stuffed Turkey (replace 1)

Nut Roast (Ve) (Dietaries Only)

Roast Potatoes & Root Vegetables

Savoy Cabbage, Cauliflower Cheese

Gravy / Mustard / Horseradish Sauce

Chocolate Brownie & Apple Crumble (50/50)

Seasonal: Christmas Pudding, Brandy Sauce

Buffet C - £21.75

Marinated Chicken Skewers

Roasted Coley bok choy, oriental dressing

Tofu Vegetable Curry (Ve) (Dietaries Only)

Warm Thai Noodle Salad

Thai Marinated Vegetables

Coconut & Garlic Rice

Buffet D - £27.25

Beef Bourguignon
Braised Pork Belly, crackling, apple

Mushroom Stroganoff (V) (Dietaries Only)

Mashed Potato

Seasonal Greens

Fresh Baked Bread

Chocolate Brownie & Orange Crème Brûlée (Choose 1 or 50/50 split)

Buffet E - £29.25

Plaice Fillet, *crayfish sauce* Bream Fillet, *caper butter sauce*

Macaroni Pasta, tomato, olive, mushroom (Ve) (Dietaries Only)

Tender Stem Broccoli

Baked Charlotte Potato

Fresh Baked Bread

Chocolate Brownie & Apple Crumble (Choose 1 or 50/50 split)

Buffet F - £26.25

 $Mushroom\ Stroganoff\ (V)$

Stuffed Pepper, ratatouille (Ve)

Nut Roast (Ve)

(Choose 2 from above)

Seasonal Greens

Baked Charlotte Potato

Fresh Baked Bread

Seasonal Set Dessert (Ve)

Add Starter - £7.75

Pre-Order From Seasonal Set Menu:

Up to 75 Guests: 3 Choices

Up to 120 Guests: 2 Choices

(Online pre-order via Creventa)

Dessert - £7.75

Apple Crumble, *crème anglaise*

Chocolate Brownie, *chantilly cream*

Orange Crème Brûlée, hazelnut biscotti

Available October to April. Minimum 25 persons. Items subject to availability.

A discretionary 10% service charge will be added.

Menu choice, final numbers & dietary requirements must be given no later than 10 days in advance to your booking date