

Julie's

B U F F E T M E N U

Warm chilli marinated feta, watermelon and mint salad

Asparagus with polenta and black truffle

Crispy Chicken Salad with fennel and citrus roasted olives

Fennel, raddichio, parmesan and walnut salad

Crisp potato pikelets with smoked salmon and crème fraîche

Chicken liver and foie gras rillettes wrapped in parma ham with rhubarb salsa

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Crispy chicken breast with black truffles, broad beans and white port sauce

Julie's sausages with olive mash and tomato and cucumber chutney

Salmon fishcakes with watercress mayonnaise

Julie's steak and mushroom pie braised in Honeydew ale

Homemade pea and mint ravioli with creamed artichokes

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Five spice stir-fried vegetables

Vine tomato, red onion and basil salad

Cos lettuce Caesar salad

Homemade chips

New potatoes

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Eton mess

Chocolate and raspberry cheesecake pot

Pineapple, passion fruit and mint salad

Vanilla panna cotta with sparkling Campari jelly

English and French cheese

£33.00 per head

A discretionary 12.5% service charge will be added to your bill