

BUFFET MENU

STANLEYS

Please note we are able to cater for pre-advised dietary requirements

SANDWICHES & WRAPS

Please select three items

ROAST BEEF AND HORSERADISH ON SOURDOUGH

TUNA TARTARE, CHILLI, CHIVES, GARLIC AIOLI ON SOURDOUGH

LOBSTER AND CRAYFISH ROLL

SMOKED SALMON, DILL CREAM CHEESE, BAGEL

GRACEBURN CHEESE, ONION CHUTNEY ON SOURDOUGH (V)

CHICKEN AND BACON CAESAR WRAP

ORIENTAL DUCK AND SPRING ONION WRAP

SUNDRIED TOMATO HUMMUS AND GRILLED VEGETABLE WRAP (VG)

HOT ITEMS

Please select three items

PORK AND APPLE SAUSAGE ROLLS, BROWN SAUCE

QUAIL SCOTCH EGG

CHICKEN SATAY

DEVON CRAB CAKE, RED PEPPER DRESSING

LEMON GRASS AND KAFIR LIME GRILLED TIGER PRAWNS, SPICY PEANUT SAUCE

COURGETTE FRITTER, CHIVE CRÈME FRAÎCHE (V)

WHITE AND BLACK BEAN TOSTADA (VG)

ISLE OF WIGHT TOMATO TART (V)

ST JUDE'S CURD, HAZELNUT HUMMUS (V)

WILD MUSHROOM ON SOURDOUGH (VG)

HEALTHY OPTIONS

Please select two items

CHICKEN CAESAR SALAD

COBB SALAD

NUTTY WILD RICE, GRILLED VEGETABLE SALAD (VG)

QUINOA, ARTICHOKE HEARTS, CHICORY (VG)

SUPERFOOD SALAD (VG)

ISLE OF WIGHT TOMATO SALAD (VG)

ROASTED BUTTERNUT SQUASH, KALE, MUSTARD DRESSING (VG)

HERITAGE BEETROOT, SHALLOT, MERLOT VINEGAR, CANDIED WALNUTS (VG)

HERITAGE CARROTS, CRISPY ONION, CONFIT CHILLI, CITRUS YOGHURT (V)

DESSERTS

Please select two items

DARK CHOCOLATE MOUSSE (V)

PECAN TART (V)

PISTACHIO AND MATCHA TART (V)

LEMON MERINGUE TART (V)

CHERRY AND FRANGIPANE TART (V)

FRESH FRUIT SKEWERS (VG)

VANILLA AND COCONUT PANNA COTTA (VG)