

# BARs

## STANLEYS

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

All prices are per person

### CAVIAR BAR 45

Exmoor Cornish Sea Salt Caviar

Accompanied with egg, shallots, capers, chives, mayonnaise and melba toast

### OYSTER BAR 25

Carlingford Oysters | Maldon Rock Oysters

Accompanied with shallot vinegar, lemon and horseradish

### SASHIMI BAR 30

Yellowfin Tuna | Scottish Salmon | Wild Sea Bass | Soya Glazed Mushroom | Miso Baked Celeriac

Accompanied with sushi rice, citrus ponzu, lime mayonnaise, chilli oil, toasted sesame seeds, pickled ginger and shiso

### SEAFOOD BAR 25

Tiger Prawns | Crab | Lobster | Mussels | Clams | Tenderstem Broccoli | Corn Ribs

Accompanied with lettuce, lemon, mayonnaise, spicy mayonnaise, Marie Rose sauce, Green Goddess dip, chive crème fraîche, Sauce Gribiche

### CARVING STATION 40

Hereford-Aged Sirloin

Accompanied with spiced cauliflower, tomatoes, horseradish cream, shallots, mustard dressing, chimichurri sauce, mizuna and sourdough

### CHEESE STATION 30

Stichelton | Sparkenhoe Red Leicester | Dorstone | Baron Bigod

Accompanied with quince jelly, celery sticks, grapes and crackers

## SALAD STATION 20

Please choose three

CHICKEN CAESAR SALAD

COBB SALAD

QUINOA, ARTICHOKE HEARTS, CHICORY (VG)

SUPERFOOD SALAD (VG)

ISLE OF WIGHT TOMATO SALAD (VG)

ROASTED BUTTERNUT SQUASH, KALE, MUSTARD DRESSING (VG)

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

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