



## THE GRANGE BUFFET MENU

Offering a unique dining option for your next event, our buffet menu showcases fresh, seasonal British produce. Each buffet is portion sized for 10 people (grazing size).

### MEAT

- British beef sliders, vintage cheddar, burger sauce, shredded lettuce (3826 Kcal) £60
- Breaded Shropshire chicken sliders, red pepper sauce, shredded lettuce (2312Kcal) £60
- Red wine braised beef shin loaded sweet potato, blue cheese, gherkin, black truffle mayo (3826 Kcal) £60
- Blood orange and chilli chicken wings, chive crème fraîche (1628 Kcal) £50
- Seasonal scotch eggs & sausage rolls (4145Kcal) £50

### FISH

- Breaded haddock goujons, tabasco tartar sauce (1696Kcal) (vg) £50
- Salt & pepper squid, red onion, red pepper, chilli sauce (1636Kcal) £50
- Platter of Maldon Rock oysters (10 oysters) served with red wine shallots, tabasco sauce & lemon (472Kcal) £50
- Kilo of sea reared trout, garlic & chive crushed new potatoes, caper butter (2312Kcal) £70

### PLANT BASED

- Wild mushroom arancini, red pepper sauce (4083Kcal) (v) £50
- Baked Somerset Camembert in sourdough, nocellara olives with feta & red onion chutney (1880Kcal) (v) £40
- Grange garden board: Purple sprouting broccoli tempura, paprika salted Padron peppers, garlic and thyme roasted butternut squash, celeriac dauphinoise, pickled rhubarb salad, red pepper sauce, pea and wild garlic ketchup (2006Kcal) (vg) £60
- Plant based sliders, cheddar, burger sauce, shredded lettuce (3191Kcal) (vg) £60
- Sweet potato wedges, blue cheese, gherkin, black truffle mayo (2800Kcal) (v) £50

### SALADS

- Herby quinoa, feta & pomegranate salad, raisins, toasted almonds (2813Kcal) (v) £50
- Mixed leaves & heritage beetroot, carrot, parsnip, onion & potatoes served with olive oil and balsamic dressing (2470Kcal) (vg) £50
- Mediterranean salad with cherry tomatoes, vegan feta, olives, red onion, cucumber, fresh mint, oregano, olive dressing (1400Kcal) (vg) £50

We're proud to be championing British farmers and producing fresh food sustainably. When ordering your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
Buffet pre-orders are subject to a discretionary service charge of 12.5%