

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: Red pepper & white bean hummus, tenderstem broccoli, chargrilled cos lettuce, kohlrabi roasties, paprika Maldon salted Padron peppers, lime aioli, flatbread (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 Meditorrangan salad with about tomatoes young fota, elives, rad onion, qualified fresh min

Mediterranean salad with cherry tomatoes, vegan feta, olives, red onion, cucumber, fresh mint, oregano, olive dressing (1400Kcal) (vg) ± 50