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 (3826 Kcal) £70
Breaded Shropshire chicken sliders, red pepper sauce (2312Kcal) £70
Red wine braised beef shin loaded fries, blue cheese, gherkin, black truffle mayo (3826 Kcal) £65
Buttermilk chicken wings, hot honey pouring sauce (1628 Kcal) £55
Seasonal scotch eggs & sausage rolls (4145Kcal) £70
Little & Cull mini pies served with creamy chive mash & gravy (3311Kcal) £75

FISH

Breaded haddock goujons, tartar sauce (1696Kcal) (vg) £65
Salt & pepper squid, red onion, red pepper, chilli sauce (1636Kcal) £60
Dozen of Maldon Rock oysters (12 oysters) served with red wine shallots, tabasco sauce & lemon (564Kcal) £75
Kilo of sea reared trout, garlic & chive crushed new potatoes, caper butter (2312Kcal) £80

PLANT BASED

Wild mushroom arancini, red pepper sauce (4083Kcal) (v) £55
Baked Somerset Camembert in sourdough, nocellara olives & red onion chutney (1880Kcal) (v) £45
Grange garden board: seasonal hummus & vegetables, padron peppers, port & shallot nocellara olives & flatbread (2006Kcal) (vg) £60
Plant based sliders, cheddar, burger sauce (3191Kcal) (vg) £70
Truffle mayo fries, blue cheese, gherkin (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, 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%