

british CLASSICS

MENU

starters

Chef's soup of the day (V) (G)
Herb roasted croutons

Duck & orange pâté
Onion marmalade, toasted bread
and lamb's lettuce

**Kiln roasted smoked
salmon rilette**
Tomato chutney, lime and crusty
farmhouse bread

Chicken & bacon vol au vent
Cooked in a mushroom cream sauce,
served in puff pastry

Salad bar selection (V)
Please help yourself from our salad bar

mains

CARVERY
A selection of British farm assured
meats, traditional garnishes and
gravies. All served with seasonal
vegetables and potatoes

Roast beef (G)
Horseradish sauce, red wine gravy
and Yorkshire pudding

Roast loin of pork
Sage & onion stuffing, redcurrant jus

SALAD BAR SELECTION
Please help yourself from our
salad bar (V)

SERVED TO YOUR TABLE
Please take into consideration that
these dishes are freshly prepared to
order and may take a little longer

Tandoori chicken
Sweet potato chips, poppadoms
and coriander yoghurt

Chilli con carne & rice
Spiced minced beef with fresh
chillies, rice, chive cream, guacamole
and nachos

Herb crusted cod fillet
Peas, cabbage, herb mash and white
wine cream

**Braised root vegetable
cobbler (V)**
Root vegetables and ale sauce with
savoury cobbler and hand cut chips

Tuscan vegetable tart (V)
Mediterranean vegetables in a
pastry tart, paprika wedges and
mixed leaf salad

desserts

Warm chocolate brownie
Vanilla custard

Irish cream cheesecake
Whisky sauce

**Waffle basket filled
with fresh fruit**
Topped with a scoop of vanilla
ice cream

Coconut ice cream
Waffle basket and dark chocolate sauce

Chef's dessert of the day
Please ask one of our team for details

Village cheese board
A selection of British cheeses, served
with chutney, celery, biscuits and
crusty bread

Freshly brewed tea or coffee
After dinner mint

(V) Denotes no meat or fish. (G) Denotes gluten-free. Allergies – If you have an allergy and would like more information regarding the ingredients of any of the above dishes please seek advice from any team member. If you have any specific dietary requirements please speak to a member of the team. Gluten-free and diabetic dietary alternatives are available upon request. Warner and any chef within Warner will never knowingly provide any product on any menu that directly contains genetically modified soya or maize. Every effort is made to remove all bones from our fresh fish, but care should still be taken as some may remain. Should you wish not to visit our buffet, please ask our waiting team to provide you with this service.

starters

Chef's soup of the day (V) (G)

Herb roasted croutons

Smoked mackerel rilette

Slow cooked mackerel, gooseberry relish, crusty bread and lime

Seasonal coconut dusted melon (G)

Mango and mandarin dressing

Potato skins

Filled with bacon, cheese, paprika with chive & garlic mayonnaise

Salad bar selection (V)

Please help yourself from our salad bar

mains

CARVERY

A selection of British farm assured meats, traditional garnishes and gravies. All served with seasonal vegetables and potatoes

Roast rosemary leg of lamb (G)

Mint sauce and onion cream

Butter basted turkey breast

Sage & onion stuffing, chipolata sausages and cranberry jus

PIE SHOP

A selection of traditional pies served with seasonal vegetables and potatoes

SALAD BAR SELECTION

Please help yourself from our salad bar **(V)**

SERVED TO YOUR TABLE

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Corned beef hash

Traditional corned beef and mashed potatoes with poached egg, sauté cabbage and HP sauce

Poached smoked haddock (G)

Cheddar mash, crispy leeks and mustard cream

Lentil and red pepper cannelloni (V)

Pasta tubes filled with soft lentils, red peppers, cheese sauce and fried leeks

Vegetable balti & rice (V)

Mixed vegetable in a mild balti sauce, poppadom basket and coriander rice

desserts

Upside down pear & ginger pudding

Vanilla custard and butterscotch sauce

Profiteroles chocolate sauce

Chantilly cream and double chocolate sauce

Lemon meringue pie

Lemon curd cream and syrup

Classic rice pudding

Mixed berry compote

Mango & cream ice cream

Waffle basket and mango syrup

Village cheese board

A selection of British cheeses, served with chutney, celery, biscuits and crusty bread

Freshly brewed tea or coffee

After dinner mint

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starters

Chef's soup of the day (V) (G)
Herb roasted croutons

Village egg mayonnaise
Chopped egg, bacon, paprika,
mayonnaise and sour dough bread

Fish goujons
Breaded strips of plaice, tartare
sauce and a wedge lemon

Chicken liver pâté en croûte
Blueberry chutney and crusty
farmhouse bread

Salad bar selection (V)
Please help yourself from our salad bar

mains

CARVERY
A selection of British farm assured
meats, traditional garnishes and
gravies. All served with seasonal
vegetables and potatoes

Honey roasted gammon (G)
Parsley sauce and roasted parsnips

Herb roasted chicken
Sage & onion stuffing, redcurrant jus

SALAD BAR SELECTION
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Braised beef in Guinness
Slow braised beef and root
vegetables in a rich Guinness sauce,
hand cut chips and crusty bread

Roasted Scottish salmon (G)
Roasted salmon served on wilted
spinach and crushed new potatoes
with hollandaise sauce

Vegetable cottage pie (V) (G)
Garden vegetables and Quorn pieces
bound in vegetable gravy, hand cut
chips and crusty bread

**Mushroom & red
pepper stroganoff (V)**
Filo basket and paprika rice

desserts

**Warm home made apple &
cinnamon crumble**
Vanilla custard

Treacle tart
Vanilla ice cream and golden syrup

Caramel chocolate cheesecake
White chocolate sauce

**Waffle basket filled
with fresh fruit**
Topped with a scoop of vanilla
ice cream

Banana ice cream
Waffle basket and toffee sauce

Village cheese board
A selection of British cheeses, served
with chutney, celery, biscuits and
crusty bread

Freshly brewed tea or coffee
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starters

Chef's soup of the day (V) (G)

Herb roasted croutons

Game au porto

Baby gem leaf, cranberry chutney and baked bread

Curried chicken salad (G)

Baby gem leaves, sultana, peanut & coriander dressing and mini poppadoms

Prawn satay

Peanut sauce and Thai prawn crackers

Salad bar selection (V)

Please help yourself from our salad bar

mains

CARVERY

A selection of British farm assured meats, traditional garnishes and gravies. All served with seasonal vegetables and potatoes

Roast beef (G)

Horseradish sauce, red wine gravy and Yorkshire pudding

Roast loin of pork (G)

Apple & sage stuffing, thyme gravy and apple sauce

CASSEROLE HOUSE

A selection of home made traditional casseroles served with seasonal vegetables and potatoes

SALAD BAR SELECTION

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Chicken in a basket (G)

Roasted chicken breast, hand cut chips, mushy peas and gravy

Steamed white fish with white wine cream (G)

Buttered greens and roasted turmeric potatoes

Vegetable and goats cheese stack (V)

Roasted vegetables, layered with goats cheese and pesto potatoes

Vegetable lasagne (V)

Layers of pasta and Mediterranean vegetables glazed with a cheese sauce, tossed green salad and garlic bread

desserts

Traditional up side down plum pudding

Vanilla custard and berry compote

Classic sherry trifle

Sponge, raspberry jelly and vanilla custard

Chocolate and mint cheesecake

Vanilla sauce

Raspberry ripple ice cream

Meringue nest and raspberry syrup

Chef's dessert of the day

Please ask one of our team for details

Village cheese board

A selection of British cheeses, served with chutney, celery, biscuits and crusty bread

Freshly brewed tea or coffee

After dinner mint

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Chef's soup of the day (V) (G)
Herb roasted croutons

Goat's cheese & beetroot salad (V)
Baby gem leaf and chive mayonnaise

Prawn cocktail (G)
Baby gem lettuce, Marie Rose sauce, lemon and crusty brown bread

Pasta carbonara & garlic bread
Pasta in a garlic, mushroom & ham cream sauce

Salad bar selection (V)
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mains

CARVERY
A selection of British farm assured meats, traditional garnishes and gravies. All served with seasonal vegetables and potatoes

Roast rosemary leg of lamb (G)
Mint sauce and onion cream

Honey roasted gammon (G)
Parsley sauce and roasted parsnips

SAUSAGE BAR
A selection of traditional farmed sausages, served with seasonal vegetables and potatoes

SALAD BAR SELECTION
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Stir fry beef (G)
Strips of beef with stir-fry vegetables, black bean sauce and egg noodles

Homemade local beer battered fish
Mushy peas, hand cut chips, wedge of lemon and tartare sauce

Three bean chilli (V)
A medley of three beans in a mild chilli sauce, rice, chive cream, guacamole and nachos

Tomato basil pasta (V)
Slow roasted tomato sauce with parpadelle pasta, picked basil and Parmesan cheese

desserts

Classic rice pudding
Mixed fruit compote

Individual black forest gâteaux
Red cherry compote and vanilla sauce

Peach melba
A traditional combination of peaches, raspberries and cream

Key lime ice cream
Waffle basket and orange syrup

Chef's dessert of the day
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Village cheese board
A selection of British cheeses, served with chutney, celery, biscuits and crusty bread

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After dinner mint

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Herb roasted croutons

Chicken liver pâté

Red onion confit centre, baby gem leaf and farmhouse bread

Duo of melon mango coulis (G)

Watermelon fondant, fan of honeydew melon with a mango dressing

Salmon and dill fish cake

Tomato chutney and spring onion dressing

Salad bar selection (V)

Please help yourself from our salad bar

mains

CARVERY

A selection of British farm assured meats, traditional garnishes and gravies. All served with seasonal vegetables and potatoes

Butter basted turkey breast (G)

Sage & onion stuffing, chipolata sausages and cranberry jus

Roast loin of pork

Sage, apple & onion stuffing and thyme gravy

CURRY BAR

A selection of authentic curries with a selection of rice, naan bread and traditional accompaniments

SALAD BAR SELECTION

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Classic Irish stew

Braised lamb with carrots, leeks and onions, served with traditional colcannon potatoes

Seafood stuffed red peppers

Salmon, cod and prawns, topped with hand piped potato, wilted greens and fat cut chips

Cauliflower cheese bake (V)

Parmesan crust, buttered leeks and crunchy potatoes

Mushroom risotto (V) (G)

Creamy mushrooms, Italian rice, shaved parmesan and pesto oil

desserts

Nutmeg flavoured bread & butter pudding

Vanilla custard

Orange and lemon syllabub

A citrus sherry cream and mint syrup

Waffle basket filled with fresh fruit

Topped with a scoop of vanilla ice cream

Raspberry and white chocolate delice

Raspberry & red cherry compote and vanilla sauce

Rum & raisin ice cream

Waffle basket and sultana syrup

Village cheese board

A selection of British cheeses, served with chutney, celery, biscuits and crusty bread

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Chef's soup of the day (V) (G)

Herb roasted croutons

Smoked salmon

Celeriac coleslaw, caper & tomato dressing and farmhouse bread

Potato skins

Filled with bacon, cheese, paprika with chive & garlic mayonnaise

Tomato & mozzarella toasty (V)

Grilled tomatoes and mozzarella on ciabatta bread, green olive and pesto oil

Salad bar selection (V)

Please help yourself from our salad bar

mains

CARVERY

A selection of British farm assured meats, traditional garnishes and gravies. All served with seasonal vegetables and potatoes

Roast beef (G)

Horseradish sauce, red wine gravy and Yorkshire pudding

Herb roasted chicken

Sage & onion stuffing, redcurrant jus

PIE SHOP

A selection of traditional pies served with seasonal vegetables and potatoes

SALAD BAR SELECTION

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Char grilled pork steak (G)

Honey roast parsnips and carrots, sage butter roasted potatoes, apple puree and brandy cream

Herb crusted smoked hake

Fondant potato, broccoli and watercress cream

Stuffed peppers (V) (G)

Ratatouille filled peppers glazed with cheese, with rocket salad and herb oil

Brie & blueberry parcel (V)

Wilted greens and crunchy new potatoes

desserts

Apple & sultana pudding

Spiced vanilla & sultana sponge, spicy apples & sultanas topping and cider custard

Rhubarb & custard cheesecake

White chocolate sauce and rhubarb compote

Chocolate & orange trifle

A chocolaty twist on a classic with chocolate ice cream

Oriental ginger ice cream

Waffle basket and ginger syrup

Chef's dessert of the day

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Village cheese board

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