THE GALLERY

DINNER MENU

Served daily from 6pm to 9pm

3 Course Hot & Cold Buffet £29.00

Soup

Leek and potato soup (GF) (VG)

Cold Selection

Meat

Milano salami (GF) (S), Smoked ham (GF)

Fish

Smoked Trout (GF), Seafood platter (GF)

Antipasti

Hummus (GF)(VG) (Sesame), Grilled artichokes (GF) (V)
Sun blush tomatoes (GF) (VG)

Salad

Tomato and basil (GF) (V), Chopped mixed (GF) (VG)
5 Bean and green herbs (VG), Mixed leaf (GF) (VG)

Sauces

Marie rose (GF) (V) (Egg), Vinaigrette (GF) (VG)
Vegan pesto (GF) (VG) (Nuts), Mayonnaise (GF) (Egg)

Hot Selection

Meat

Smoked loin of pork- glazed with black treacle and orange, mustard cream (GF)
Roast breast of chicken chasseur (GF)

Fish

Fishcake, caper sauce

Vegan

Lentil ragu

Sides

Crushed new potatoes (GF) (V), Pumpkin and squash ravioli (VG)
Peas and button onions (VG), Cauliflower cheese (V)

Dessert

Chocolate brownie (V), Apple streusel (V)Boxford Farm strawberries (VG) (GF)
Cheese platter- Stilton, brie, cheddar, grapes, crackers (V) (GFA)

V = Vegetarian GF = Gluten free VG = Vegan GFA = Gluten free available S = Sulphites N = Nuts
If you have any dietary requirements, or allergies, please ask a member of the team and they'll be happy to accommodate you.