



Salvadori Pavilion - Buffet Friday 6th September 2024

Breakfast

Cumberland sausage, Wookey Hole cheddar, red onion and Henderson's relish chutney English muffin
Mushroom and Wookey Hole cheddar, red onion and Henderson's relish chutney English muffin (v)

From the buffet

Croissant, pain au chocolate and Danish
Greek yoghurt
Coconut yoghurt (vg)
Honey
Dried fruit and coconut granola
Seasonal berries
Cinnamon spiced pineapple and passionfruit pots

Fresh fruit juices
Bloody Mary shots

Lunch

Liquorish cured salmon, elderflower emulsion
Hay cured duck, dandelion and nasturtium
Preserved maitake mushroom, elderflower emulsion (v)

Artisanal bread and butter

Pan roasted hake, roasted red pepper relish, crab and sea beet croquette, brown crab bisque
Onion lyonnaise, wild mushroom and spelt risotto, pickled Scottish chanterelles,
dressed summer pods, garlic soubise (v)

Heirloom tomato salad, bocconcini, pumpkin seed and parsley pesto (v)
Summer squash and golden beet salad with preserved lemon and dill dressing (vg)
Pink fir potato and roasted garlic salad with English watercress (v)

Dark chocolate and raspberry roulade with stem ginger
Chamomile and honey custard pot with roasted figs
Chocolate and raspberry trifle (vg)

Cheese

Local cheese selection with sweet apple chutney, English butter and seeded crackers (v)

Afternoon Tea

Hog roast sausage rolls
Spiced chickpea, sweet potato roll (vg)
Smoked salmon on rye
Vegan ploughman's (vg)
Chocolate tiffin
Lemon curd and raspberry tart
Vegan carrot cake (vg)
Plain and fruit scones with strawberry jam and clotted cream

Vegetarian/vegan dishes are available upon request
Menus subject to change