



Salvadori Pavilion – Buffet Sunday 8th 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

Coronation chicken terrine, spiced apricot gel, crispy lotus root, coriander oil
Chalk stream trout with grapefruit gel
Spiced carrot terrine, spiced apricot gel, crispy lotus root, coriander oil (vg)

Artisanal bread and butter

*Pernod glazed pork belly, roasted garlic, pancetta and butter bean cassoulet, sunflower seed and lovage pesto, charred tenderstem
End of summer squash, butter bean cassoulet, sunflower seed and lovage pesto, charred tenderstem (vg)*

Heirloom tomato salad, bocconcini, pumpkin seed and parsley pesto (v)
Heritage carrot salad, sugar snaps with a caraway and coriander dressing (v)
Ancient faro grain salad, salted cucumber and pomegranate(vg)

Banana and rum cake with caramelised white chocolate mousse
Lime and ginger posset with a coconut crumb
Banana and rum cake with caramelised white chocolate mousse (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