



BUFFET MENU

£28 per person, minimum 25

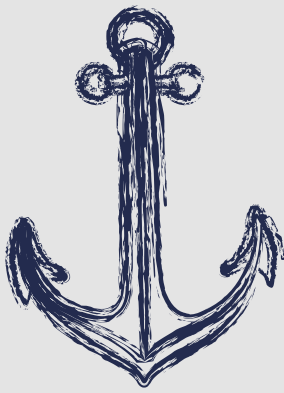
choose 4 of the following

- saffron couscous, chickpeas, cucumber, red peppers, pomegranate & sultana VEA
- tomato, mozzarella, pesto, fresh basil GFA
- potato salad with mayo, chorizo & spring onion VEA GFA
- red cabbage coleslaw DFA GFA
- fennel, cucumber, apple, iceberg, lemon mayo & walnuts VEA GFA
- beets, carrots, orange segment & goats cheese VEA GFA
- mixed seasonal leaf, french dressing VEA GFA
- caesar salad, garlic croutons, shaved parmesan VEA GFA
- feta, watermelon, tomato, rocket & mint sauce VEA GFA

choose 2 meats, 1 fish & vegetable option

- roasted sirloin of beef, yorkshire pudding GFA DFA £5 supplement
- honey glazed, roasted gammon GF DFA
- grilled chicken breast, creamy mushroom sauce & truffle oil GF DF
- baked plaice roll, leeks, green peas, carrot with capers & white wine velouté
- tiger prawn casserole, grilled pepper & sundried tomato sauce GF DF
- sweet & sour local pollock, steamed basmati rice DF
- vegetable ratatouille with crumbled feta VE
- penne arrabbiata VEA
- sweet potato & spinach tagine, saffron couscous VEA

To include, freshly baked bread, roasted new potatoes, buttered seasonal vegetables



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DESSERTS CHOOSE 2

- vanilla éclair DFA
- chocolate brownie & walnut praline GFA DF
- strawberry victoria cake
- almond peach tart VEA
- continental cheese selection, grapes, rocquette cider
chutney, crackers GFA £2.50 supplement per person

all of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu options do not include all ingredients. If more information about allergnes is required, please ask a member of our team.

www.peninsula.gg

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