



Mother's Day

BUFFET LUNCH MENU

Amuse bouche on arrival with a glass of French sparkling wine

CARVERY

Grainge Signature rump cap, chimichurri, bearnaise, pepper sauce

Lamb noisette with herbs de Provence, caponata (GF, DF)

Porchetta, quince, pear, roast autumn vegetables (GF)

HOT DISHES

Mixed grill of seafood, saffron, tomato, basil (GF)

Gnocchi with sage, pumpkin, goat's cheese and semi dried tomatoes (V)

Free range chicken, verjuice, grapes, tarragon (GF)

Pommes dauphinoise (GF)

Market greens (V, GF, DF)

SALADS & COLD SEAFOOD

Ocean king prawns with dipping sauces

Nicoise salad (GF, DF)

Lyonnais salad (GF, DF)

Caprese salad with buratta (V, GF)

Greek salad (V, GF)

DESSERTS

Gateaux St Honore

Chocolate cremeux

Opera torte

Crème brulee

Assorted French pastries

Lemon and passionfruit tart

Pavlova

Cherry clafoutis

Seasonal fruit

Local cheeses, dried fruits & lavosh

DF - Dairy Free | GF - Gluten Free | V - Vegetarian

**Please let one of our team members know if you have any dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.*