



DUKE WILLIAM HOTEL

BUFFET

MINIMUM OF 20 PEOPLE - FREE ROOM HIRE

TOAST THE OCCASION IN STYLE WITH A PROSECCO RECEPTION...

ASK ABOUT THE PERFECT WAY TO BEGIN YOUR CELEBRATION

ARTISAN BUFFET £29 PP

ASSORTMENT OF AFTERNOON TEA SANDWICHES

Roast beef, Lyonnaise onions & horseradish cream

Smoked salmon, dill & lemon crème fraîche

Free-range egg & wild watercress (V)

Smoked cheddar & tomato chutney (V)

PORTOBELLO MUSHROOM & PESTO SLIDERS (V)

Stuffed with cheese & chives

QUICHE SELECTION (V)

Balsamic onion & mature cheddar

Broccoli & Cote Hill Blue

MOROCCAN FALAFEL & MIDDLE EASTERN RELISH (VG)

ROASTED MEDITERRANEAN VEGETABLES & FETA SALAD (V)

HERITAGE TOMATO & BASIL SALAD (VG)

MAPLE MUSTARD CARAMELISED BELLY PORK

BUTTERMILK CHICKEN & CHIPOTLE

TRADITIONAL PORK PIE & HOUSE PICKLES

LEMON SOLE GOUJONS & TARTARE SAUCE

RUSTIC CHIPS & DIPS

MINI DESSERT SELECTION

Double chocolate brownie & salted caramel sauce (V)

Raspberry & white chocolate blondie (V)

THE BAILGATE BUFFET £34 PP

MINTED LAMB KOFTAS

Toasted pitta & tahini

CHARCUTERIE MEATS

Artisan bread & house oils

HOG ROAST CROQUETTES

Smoked applewood dip

MINI FISH & CHIPS

Pea purée & fresh lemon

HOT & SPICY CRISPY SQUID

Mango, chilli & 'Nduja

WALDORF SALAD (V)

Apple, celery, grapes, walnuts, lemon pepper crème fraîche

LEBANESE ARNABEET SALAD (VGO)

Crispy cauliflower, chickpeas, pomegranate, herbs, minted-tahini, sumac pistachios

HERITAGE TOMATO & BASIL CAPRESE (V)

Mozzarella, extra virgin olive oil & cracked black pepper

OLIVES, HUMMUS & ARTISAN BREADS (VG)

FETA & SPINACH SAMOSA (V)

SPICED CHICKEN, RED PEPPER & HALLOUMI SKEWERS

ROASTED MEDITERRANEAN VEGETABLE SKEWERS (VG)

SWEET POTATO FRIES, RUSTIC CHIPS & HOUSE DIPS

THYME & SEA SALT ROAST POTATOES (VG)

MINI DESSERT SELECTION

Baked lotus cheesecake (V)

Jam & cream scones (V)

Double chocolate brownie & salted caramel sauce (V)

(V) = Vegetarian | (VG) = Vegan | (VGO) = Vegan Available

(VGO) = Dish can be amended to suit dietary requirements.





DUKE WILLIAM HOTEL
CELEBRATION

MINIMUM OF 25 PEOPLE - PRE ORDER REQUIRED - FREE ROOM HIRE - £45PP

TOAST THE OCCASION IN STYLE WITH A PROSECCO RECEPTION...
ASK ABOUT THE PERFECT WAY TO BEGIN YOUR CELEBRATION

ON ARRIVAL

PORK SATAY & CUCUMBER RELISH

DUCK LIVER PARFAIT

HUMMUS & MARINATED OLIVE CROSTINI (VG)

PROSCIUTTO & MELON

TO BEGIN

GRILLED ASPARAGUS

Prosciutto, buffalo mozzarella & micro herb salad

SEARED SCALLOPS

Truffle risotto & parmesan crisp

WILD MUSHROOM & TARRAGON SOUP (VG)

Focaccia & herb oil

TO FOLLOW

GRILLED LAMB KOFTAS

Truffle-infused yogurt, saffron & pomegranate couscous,
charred baby vegetables & toasted pitta

TRIO OF PORK

Pork belly, hog roast croquettes, pancetta mash & cider reduction

SALMON NIÇOISE

Jersey royals, anchovies, green beans, soft-boiled egg, capers, olives & lemon oil

SUN-DRIED TOMATO & MOZZARELLA RAVIOLI (VGO)

Roasted red pepper velouté, confit garlic oil & fresh basil

PAN-ROASTED DUCK & BOULANGÈRE POTATOES

Duck breast, charred chicory, cherry & red wine reduction

TO FINISH

AMARETTO TIRAMISU (V)

Espresso-soaked savoiardi, mascarpone cream, toasted almonds & Amaretto liqueur

STRAWBERRY PIMM'S JELLY

Chantilly cream, crisp meringue & berries steeped in Pimm's syrup

STICKY TOFFEE PUDDING (VGO)

Salted muscovado caramel & vanilla bean ice cream

We understand that guests have dietary requirements and preferences, we always do our best to accommodate them. Wherever possible, we are more than happy to adapt dishes for any allergen or dietary requests, please let us know at the point of booking and again when pre-ordering. We're also happy to create bespoke options upon request, but we kindly ask that these be arranged well in advance to ensure everything runs smoothly with your booking.

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