



## Salvadori Pavilion – Buffet Saturday 7<sup>th</sup> July 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

Whipped ricotta, roasted peach, shaved carrots, thyme and bee pollen dressing (v)  
Crayfish and salted kombu pots, citrus mayo and shaved fennel  
Whipped vegan cream cheese, roasted peach, shaved carrot's in a thyme and agave dressing (vg)

Artisanal bread and butter

Lamb rump, roasted aubergine and sheep's curd puree, lamb shoulder and potato terrine, dressed courgette  
Whole roast aubergine, sun blushed tomato chutney, shaved baby courgette (vg)

Heirloom tomato salad, bocconcini, pumpkin seed and parsley pesto (v)  
Artichoke, chicory and salt baked celeriac salad (vg)  
Dressed three colour quinoa, edamame and radish salad (vg)

Malted milk panna cotta with chocolate sponge, sesame tuille, redcurrant compote  
Cherry Bakewell tart  
Malted milk panna cotta with chocolate sponge, sesame tuille, redcurrant compote (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