

THE COTT INN DARTINGTON

BUFFET MENU

Cranberry sausage rolls with parmesan & cumin crust

Vegetable, goat cheese & red onion marmalade quiche (v)(d)(g)

Chicken liver & mushroom parfait crostini, truffle oil (g)

Chargrilled vegetable, hummus & halloumi pittas (v)(g)

Chicken Caesar gems (g)

Crab, leek & parmesan quiche (g)(d)

Tempura fish goujons, tartare sauce (g)

Yorkshire pudding, sirloin of beef, horseradish & jugs of gravy (g)(d)

Chocolate tart, clotted cream, berries (g)(d)

Pistachio & mixed berry pavlova, Chantilly cream, mixed berries (n)(d)

£21.50 PER PERSON

An optional 10% service charge will be added to the final bill

As all our food is home-made, this menu can be adapted to accommodate dietary requirements

DIETARY REQUIREMENTS

If you have any dietary requirements, please inform a member of our team as a number of our dishes can be adjusted to suit. All our food is prepared in a kitchen that contains nuts **(g)** contains gluten **(n)** contains nuts **(d)** contains dairy **(v)** vegetarian