

# THE COTT INN DARTINGTON

## BUFFET MENU

Cranberry sausage rolls with parmesan & cumin crust (g)(d)

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

Crediton Free-Range Chicken Caesar baby gems

Cod goujons with tartare sauce (s)

Bruschetta with garlic, onion, basil & mozzarella (g) (d) (v)

Mini Yorkshire puddings, Glendale beef, horseradish hollandaise (g)

Chicken liver parfait, crostini, red onion marmalade

Hand-picked crab profiteroles with lemon mayonnaise (d)

Scotched quail eggs with piccalilli

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

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

**£25 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 **(s)** seafood **(g)** contains gluten **(n)** contains nuts **(d)** contains dairy **(v)** vegetarian