



# FIA 2024 GRAND BUFFET

## **SALADS**

- Ranch dressed caesar salad
- Giant couscous with harissa, apricots and roasted pepper (df) (vg)
- Heritage tomato and buffalo mozzarella (v)
- Ham hock and gherkin potato salad (df)
- Roast carrot and spelt salad with dukkah and preserved lemon dressing (n) (vg)
- Selection of breads - foccacia / sourdough / ciabatta

## **COLD MEATS AND FISH**

- Smoked salmon with horseradish and preserved lemon
- Prawn cocktail with crispy chilli, shredded cabbage, carrot and daikon (df)
- Mortadella with pistachio (n) (df)
- Salami with szechuan pepper (df)
- Sliced coppa ham with apricots and loveage (df)

## **HOT**

- Gochujang scallops with kimchi mayo (df)
- BBQ sous vide picania with chimichurri (df)
- Chicken thigh soft shell taco with pico de gallo, chipotle guacamole and sour cream
- Hasselback halloumi in shakshuka sauce (v)
- Gnocchi with vegan nduja and spinach (vg)
- Roasted asparagus and tenderstem broccoli with cheddar, rocket and chicory (v)
- Confit new potatoes with roasted garlic (vg)
- Roasted corn on the cob with lime, feta and chilli (v)

## **ICE CREAM BAR**

- Chocolate dipped ice cream sticks and bars (v)
- Choice of toppings (v)

(v) vegetarian (vg) vegan (n) contains nuts (df) dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.