



FIA 2026 BUFFET MENU

FRIDAY

Cucumber, kimchi, lime and sesame salad (v)
Coleslaw with shaved fennel, dill and preserved lemon (v)
Charred tenderstem, roasted garlic and almond salad (v)
Fregola salad with feta, roasted peppers and oregano (v)
Caesar salad with chargrilled chicken and pancetta

Prawn cocktail with chilli crisp
Hot smoked trout with dijon, tarragon mayo and capers
Cured mackerel with pickled vegetables
Chicken and mushroom terrine
Smoked ham hock rillettes with gherkins
Platter of salami, mortadella, and chorizo

House dressing (v)
Balsamic vinegar (v)
Olive oil (v)
Roast onion chutney (v)
Tomato chutney (v)
Ranch

Roast picanha with roasted garlic and tarragon yoghurt
Pan roasted bass with roasted courgettes and sumac
Korean fried chicken with hot honey
Roasted cauliflower steaks with chimichurri
Fine beans tossed with miso
Harissa and cream cheese peas
Roasted garlic rosti
Roasted new potatoes with garlic and parmesan

Ice cream bar
Chocolate-dipped ice cream sticks and bars (v)

Afternoon Tea buffet

(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.