

ARBOR

RESTAURANT

Buffet Options

Hog Roast Buffet

Pulled Pork Belly
Garden Vegetable Sausages Ve
Brambley Apple Sauce Ve
Sage & Onion Stuffing Ve (Gluten)
Soft Floured Baps Ve (Gluten)
Mixed Leaf Salad Ve

£20.00pp

Mexican Theme

Mexican Chilli Con Carne (Sulphites)
Vegetable Chilli Non-Carne Ve (Celery)
Rice Ve
Tortilla Chips Ve
Tomato Salsa Ve
Sour Cream V (Milk) & Guacamole Ve

£20.00pp

Full Afternoon Tea

Selection of Savouries
Traditionally and seasonally flavoured scones,
Dorset clotted cream & preserve
Freshly baked fancies
Served with a pot of tea

£22.50pp

Brownie Tower

12 pieces **£40**

24 pieces **£60**

(Gluten, Eggs, Soya, Milk)

Finger Food

Cheese sliders in Brioche Bun (Gluten, Sulphites, Milk)
Spiced Falafel Sliders V (Gluten, Milk)
Crispy Oyster Mushroom Bao Buns, Hoi Sin Ve
(Gluten, Soya, Sesame)
Mozzarella and Basil Sourdough Baguette Pizzas
V (Gluten, Milk)
Chicken Katsu poppers (Gluten, Celery)
Moroccan Cauliflower Bites Ve
Halloumi and Coleslaw Wraps V (Gluten, Milk, Eggs
Sulphites)

All served with:

Coleslaw V (Eggs, Sulphites)

Skinny Fries Ve

Mixed Leaf Salad Ve

Selection of 2 items - £20.00pp

Selection of 4 items - £24.00pp

Cheese and Charcuterie Platter

A selection of:

3 x Dorset Cheeses V (Milk)

3 x Charcuterie Meats

All served with:

Warm Sourdough with Olive Oil and Balsamic V
(Gluten, Sulphites, Milk)

Marinated Olives Ve

Pickled Onions and Gherkins Ve (Sulphites)

Red Onion Chutney Ve (Sulphites)

Mixed Leaf Salad Ve

£24.00pp

V = Vegetarian, Ve = Vegan, Allergens in (brackets) are present within the dish.

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens.