



ALE & PIE

INN OF COURT

BUFFET MENU



MEAT

HAMPSHIRE BLACK PUDDING
SCOTCH QUAIL EGGS

CHORIZO SAUSAGE ROLL

CHALCROFT FARM BEEF SLIDER
CHOLLA BUN, GEM LETTUCE

HONEY & SOY GLAZED
CHICKEN WINGS

VEGETARIAN

CAULIFLOWER PAKORA
ALMOND CORONATION MAYONNAISE

FALAFEL SLIDER
MINTED YOGHURT

COURGETTE & RICOTTA ROLLS

VEGETABLE CRUDITÉS
GARLIC AIOLI

FISH

LONDON PORTER
SMOKED SALMON BLINIS
CHIVE CRÈME FRAÎCHE

MINI FISHCAKES

SMOKED MACKEREL
ON TOAST

MINI FISH & CHIPS

SWEET

PAUL'S CHOCOLATE
BROWNIE

VINTAGE ALE STICKY
TOFFEE PUDDING

LEMON POSSET

PROFITEROLES
HOT CHOCOLATE SAUCE



BITE-SIZED
PIES



STEAK & LONDON PRIDE
HOMITY (V)



SPICY CHICKEN MADRAS
POSH STARGAZY



Head Chef,
The Inn of Court

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients