



# Farmer's market lunch buffet



Here at Four Seasons Hotel Hampshire we are proud to be using a wide range of the freshest, locally sourced produce which is beautifully presented & prepared by our Wild Carrot kitchen team.  
To welcome you to our Farmer's Market Buffet, please enjoy a glass of Louis Roederer Champagne with our compliments.

## Cold Selection

Salad bar: baby watercress, mixed salad, baby gems, selection of dressings

Quinoa, feta, sun dried tomato & aubergine salad

Baby carrot salad with blood orange

Potato salad, with ham and pickled cucumber

Lentils, halloumi & grilled vegetables

Tabbouleh salad

Caprese salad with Buffalo mozzarella

Beetroot hummus with pitta bread

British charcuterie selection

## Seasonal soup of the day

## From the Coast

Seafood salad

Smoked salmon

Traditional prawn cocktail  
with Marie rose sauce

Niçoise salad with yellowfin tuna

## Traditional Sunday Roast Carvery

Spiced lamb leg

Roasted lemon chicken

Beef fore rib

Roasted pork rack

Stuffing balls

Yorkshire puddings

*£65 per adult*

*£22 kids age 5-11 years*

*Children under 4 years dine with our compliments*

*Please be advised all dishes are subject to change without notice.*

## On the side

Triple cooked potatoes

Tender stem broccoli

Braised curly kale

Glazed root vegetables

Cauliflower and cheese

Potato dauphinoise

## Cheese

A selection of artisanal cheeses from England

## Dessert

Homemade seasonal dessert selection  
from our pastry team

