



BUFFET MENU

Our buffet selections are all freshly prepared in house, using the same fantastic ingredients found on our day-to-day menus. If you have any special requests or dietary requirements, let us and know and we can arrange something to suit your needs.

*Sandwiches, salad & puddings selection - £6.95 per person
Choice of 6 nibbles, along with salad, sandwiches & puddings - £14.95 per person*

NIBBLES

Chickpea falafel, *minted yoghurt*
Chalcroft Farm beef slider, *cholla bun, gem lettuce*
Honey & soy glazed chicken wings
Cornish Orchards sausage roll
Salt & pepper calamari, *smoked paprika aioli*
Lamb koftas, *tzatziki*
Smoked mackerel pate on toast
Truffle polenta cakes, *wild mushrooms*
Mini fishcakes
Cauliflower pakora
Frontier-battered cod goujons, *tartare sauce*

SANDWICHES

London Porter smoked salmon, *cream cheese, dill*
Char-grilled chicken, *Mrs Owton's bacon, lettuce, tomato, mayo*
Laverstoke mozzarella, *tomato, pesto*
Black Cab cured ham, *English mustard, tomato, gem lettuce*

SALAD

Roast sweet potato, quinoa, pomegranate, spinach & herb salad
Mixed garden salad, *French dressing*

PUDDINGS

Paul's chocolate brownie bites
Vanilla cheesecake

Add tea pigs tea & our unique Brewer Street coffee for £2.00 per person

Chris Castle, Head Chef
The Ox Row Inn, Salisbury



@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.