



HOT BUFFET MENU

Minimum order 10 portions
£17.95 per person (Please choose 1 main course from the below)
Bread Rolls, Butter and Mixed Leaves Salad with Honey Mustard Dressing Included

Beef Bourguignon
Limousine Beef in Red Wine Sauce, Vichy Carrots and Green Beans, Mashed Potatoes

Chicken Leek & Mushroom Pie, Glazed Carrots, Buttered Cabbage, Parsley Potatoes

Lancashire Lamb Hot Pot, Cumin Scented Carrots & Cauliflower

Braised Beef, Horseradish Dumplings, Medley of Seasonal Vegetables

South Coast Fish Pie, Steamed Broccoli

Fillet of Salmon Florentine, Spinach, Baby Potatoes

Stir Fried Vegetables & Tofu Rice Noodles, Steamed Broccoli, Sesame Dressing (V)

Sri Lankan Style Chicken Curry, Sticky Rice, Pickled Onions, Sambal

Mushrooms in Stroganoff Sauce, Buckwheat Groats, Roast Celeriac, Wilted Kale (V)

Keralan Banana Blossom, Cauliflower & Red Pepper Curry, Pulao Rice, Naan Bread, Chutney (V)

Wild Mushroom & Celeriac Risotto, Curly Kale



Salad Bowls £8.50 per person

Greek Salad

Mixed Leaves, Feta Cheese, Tomato, Baby Cucumber, Kalamata Olives, Sweet Onion, Marjoram

Skipjack Tuna Niçoise

Baby Potatoes, Green Beans, Soft Boiled Eggs, Cherry Tomatoes, Capers, Olives

Shredded Chicken Tabbouleh

Herby Couscous & Quinoa, Preserved Lemons, Grilled Aubergines, Peppers, Tahini Yoghurt

Grilled Salmon Poke Bowl

Avocado, Red Rice, Cucumber, Courgettes, Radishes, Carrots, Miso Dressing

Smoked Ham Hock Salad

Baby Potato, Green Peas, Beans, Crispy Lardons, Caramelised Onion Dijonnaise Sauce

Mediterranean Calamari Pasta Salad

Chorizo, Baby Courgettes, Grilled Peppers, Sun Blushed Tomato Dressing

Desserts £4.95 supplement per person

Chocolate Fudge Cake with Raspberries

Treacle Tart, Clotted Cream

Apple Pie, Whipped Cream

Strawberry Cheesecake

Selection of British Cheeses served with Cheese Biscuits and Grapes at £11.95 (serves 3)

Final numbers, menu choice and dietary requirements must be confirmed seven days prior to the date of the event.