



HOT BUFFET MENU

Mains

(Recommended 4 items for your event)

Prime topside cut of roasted beef
 Beef & Guinness Irish stew stew with horseradish dumplings
 The best of italian meatball with Napolitana tomato sauce
 Green herb full rack of lamb North African style
 Moroccan lamb tagine with fruity couscous
 Mild Punjab Chicken curry with basmati rice
 Chicken roulade stuffed with pesto & mozzarella cheese
 Sage and onion stuffed rolled turkey crown
 Poached full salmon side dressed in honey,soy and mustard
 Wild cod wrapped in Parma ham on a bed of creamed savoy cabbage
 Fresh seafood, chicken and chorizo paella
 Pasta with chargrilled vegetable and mascarpone sauce
 Spinach, chickpeas and potato in coconut curry sauce

Sides

(Recommended 2 items)

roasted root vegetables
 Garlic and parsley New potatoes
 Dauphinoise potatoes
 Roasted root vegetables
 Sesame and garlic French beans
 Selection of warm artisan bread loaves

Salads

(Recommended 2 items)

Rocket and fresh leaves based garden salad
 Tomato and mozzarella salad
 Crunchy coleslaw & cranberry with sweet onion dressing
 Carrot, beetroot and orange salad
 Greek salad

Desserts

(Recommended 2 items)

Apple crumble and cream
 Chefs seasonal Pavlova
 Lemon meringue pie
 White chocolate and berries cheesecake
 Orange & ginger sticky toffee pudding
 Decadent triple chocolate brownie
 Vanilla & raspberry creme brulee
 Cheese & salami platter
 Fresh fruit salad