

# Standing Hot or Cold Fork Buffet

£30.00

## Our buffet packages include:

- Selection of two hot or cold main courses
- Three salads
- Two sides
- Bread rolls
- Fruit juice
- Vivreau filtered still and sparkling water
- Tea and coffee

### Hot main courses

Malaysian chicken curry (h)

Cumberland sausages with onion gravy

Pan fried chicken with bacon, onion, and mushroom in red wine jus

Mediterranean chicken breast with a rich tomato and olive sauce (h)

Thai vegetable curry (vg)

Classic beef lasagne

Miso marinated salmon with Asian style noodles (h)

Baked filled portobello mushroom with spinach, vegan feta, herb crumb and a rich tomato sauce (vg)

Lebanese lamb burger with tzatziki, feta and tomato (h)

Seasonal risotto (v) (vegan on request)

Slow cooked beef and horseradish stew

### Please note

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.
- Please ensure you include a vegetarian choice within your main selections.

Spinach, feta and red onion tart (v)

Mushroom, tarragon and truffle oil tart (v)

Served with seasonal vegetable and rice or potatoes

### Cold main courses

Sumac roasted chicken with tahini and lemon dressing (h)

Grilled mediterranean vegetable platter and dips (v)

Smoked mackerel, horseradish and pickled cucumber

Za'atar roasted cauliflower with pickled red onions, coriander and mint dressing (vg)

Butternut squash, goats cheese, rosemary and thyme tart (v)

### Salads

Mixed seasonal Leaves with roast lemon and Dijon dressing (v)

Quinoa, sun-dried tomato and sumac roasted cauliflower (vg)

Pasta salad with roasted peppers with sun-dried tomatoes

Tomato salad with mozzarella and balsamic (v)

Seasonal melon, spinach and feta salad (v)

Roasted butternut squash, kale and pomegranate (vg)

Tenderstem broccoli, peas, mixed leaves (vg)

Barley, salt baked beetroot, baby spinach, mustard and maple dressing (vg)



## Bolt-ons

Additional main	£6.00
Additional salad	£4.00
Fruit platter	£4.00

## Sweet bites

House brownie (v)	£4.00
Vegan fruit flapjack (vg)	
Chocolate caramel shortbread (v)	
Lemon drizzle cake (v)	
Tropical fruit refresher (vg)	
Seasonal Eton mess (v)	

## Seated

Dependent on room capacity,  
additional room hire fees may apply

£POA