

EVENT MENUS BUFFET



Minimum of 20 guests required.

Please select 3 Hot Mains, 3 Cold Mains, 2 Sides and 2 Desserts.

Dietary requirements will be catered for separately.

Please always inform us of any allergies or intolerances.

Not all ingredients are listed on the menus and we cannot guarantee the total absence of allergens.

A discretionary service charge is added to the final bill and is 10% of the food and beverage projected spend.



HOT MAINS

From the Land

Tempura of Summer Vegetables, Basmati Rice, Sweet Chilli Sauce Moroccan Spiced Chickpea Tagine, Garden Herb Cous Cous Sun Dried Tomato, Red Pepper Macaroni Cheese, Basil Pesto

From the Sea

Baked Chipotle Salmon, Mango Salsa, Wilted Greens Tandoori King Prawn Skewers, Bombay Potatoes, Coconut Masala Sauce

Taste of The Isle's Bouillabaisse, Garlic Aioli Sour Dough Croutons

From the Farm

Sticky Hoi Sin, Honey & Lime Pork, Egg Noodles Chimichurri Lamb Meatballs, Jollof Risotto Sri Lankan Free Range Chicken Thighs, Coriander, Cumin, Garlic



COLD MAINS

Russian Salad, Crème Fraiche, Dill Thai Peanut Quinoa Salad Middle Eastern Fattoush Salad Tender Stem Broccoli, Sweetcorn, Chilli, Maple Vinaigrette

SIDES

Buttered Baby New Potatoes Salad Leaves, Sherry Vinegar Dressing Garden Minted Peas Creamed Potato

DESSERTS

Eton Mess Grazing Board Lemon Posset Bread & Butter Pudding, Raspberry Sauce Blueberry Tiramisu Trifle

£37.50 per person inclusive of VAT

Nibbles

Gougères Green Olive and Herb Shortbread Marinated Feta Cheese and Watermelon Parmesan and Paprika Palmiers

Choose 3 for £4.50



RIVERSIDE