

Hot & Cold Fork Buffet





Hot & Cold Fork Buffet

Menu 1

Chicken braised in a cream of cider & tarragon sauce
with caramelised apples **gf**

Penne, spinach, tomato, roasted red peppers &
ricotta with basil dressing **v**

Steamed saffron rice **gf**

Roasted ham, puy lentils & roasted squash salad
with honey & mustard dressing

Prawn Marie Rose sauce

Greek salad **v**

Salads

Fig, basil, goats cheese & rocket with
pomegranate & mustard dressing **v**

Avocado & tomato **v gf** Coleslaw **v**

Smoked tofu & green Pea salad,
with horseradish cream **v gf** Mixed salad **v gf**

Selection of sliced fresh fruit

Banana & toffee crème brûlée **v gf**

Key: **v** Vegetarian **gf** Gluten free **n** Contains nuts

Customers who have food allergy please consult the Restaurant Manager
regarding the contents of dishes or dietary requirement.



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Menu 2

Seafood paella or chicken & chorizo paella
– customers choice *gf*

Cauliflower & broccoli macaroni cheese *v*

Chicken caesar

Tuna niçoise *gf*

Roasted vegetable & halloumi terrine *v gf*

Salads

Coleslaw *v* Mixed bean *v gf*

Pasta, chargrilled aubergines, courgettes & peppers *v*

Crispy beet & mozzarella salad *v gf* Mixed salad *v gf*

Selection of sliced fresh fruit

Chocolate orange mousse with shortbread biscuits

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Menu 3

Tamarind & lime chicken, beef or fish with pak choy
– customers choice

Thai-style vegetable curry with coconut **v**

Fried rice **gf**

Honey-roasted ham **gf**

Poached salmon medallions **gf**

Avocado, marinated tofu, roasted squash,
baby beetroot & watercress salad **v gf**

Salads

Vegetable niçoise with baby gem **v gf**

Mixed tomato, basil & sliced red onion **v gf**

Red cabbage with bacon & goats cheese

Mixed salad **v gf**

Roast pepper **v gf**

Selection of sliced fresh fruit

Strawberry jelly trifle **v**

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Menu 4

Beef bourguignon or braised lamb stew in
garlic & rosemary – customers choice

Tomato & basil risotto with herb oil &
shaved parmesan **v gf**

New potatoes **v gf**

Marinated sliced BBQ chicken with BBQ sauce

Thai squid & prawn salad

Roasted vegetable terrine **v gf**

Salads

Mixed salad **v gf** Tabbouleh **v**

Pea, broad beans with artichokes, spinach, & puy lentils **v**

Coleslaw with sour cream & chives **v**

Selection of sliced fresh fruit

Vanilla cheesecake **v n**

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Menu 5

Chicken, beef or lamb tikka, masala, tandoori,
curry with nann bread – customers choice

Beetroot, spinach, cauliflower & butterbean curry
with naan bread **v**

Bombay potato **v gf**

Oriental beef, with chilli & honey dressing **v n**

Homemade deep cherry tomato,
thyme & parmesan quiche **v**

Seafood salad including: salmon, smoked mackerel, tuna,
smoked trout, crayfish with lemon, dill & mustard dressing

Salads

Watercress, pear & walnut **v gf n**

Quinoa, pomegranate, fresh herbs & mint leaves **v**

Asparagus with chopped caper & grated egg tapanar **v gf**

Coleslaw **v** Mixed salad **v gf**

Selection of sliced fresh fruit

Strawberries & custard with mint shortbread **v**

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Menu 6

Shepherds pie, cottage pie or chicken & leek pie with creamed potato – customers choice

Vegetable masala fritters, curry sauce & pickled carrots **v n**

Savoury rice **v**

Chicken coronation **n**

Tuna caesar

Salmon, spinach & broccoli stem salad with anchovy ceaser dressing **gf**

Salads

Green coleslaw **v**

Mixed tomato, basil & red onion with lemon dressing **v gf**

Mixed leaves **v gf** Rice & peas **v gf**

Carrot ribbons, ginger, orange & toasted sesame seeds **v**

Selection of sliced fresh fruit

Chocolate & caramel pot

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Menu 7

Mini meat balls braised in onion gravy with
creamed potatoes

Wild mushroom risotto, crème fraîche &
shaved parmesan **v gf**

Asparagus, mushroom, basil & tomato risotto,
creme fraiche & shaved parmesan **v gf**

Tuna Caesar with avocado

Roasted butternut squash & fennel pasta salad **v n**

Salads

Roast pepper **gf** Mixed salad **v gf**

Puy lentil & herb **v gf** Mixed leaves **v gf**

Potato, chives, yoghurt & mustard **v**

Selection of sliced fresh fruit

Rhubarb, custard, crushed meringue & orange syrup **v**

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Menu 8

Smoked fish pie

Spanish paella with broad beans & fennel **v gf**

Chicken mozzarella, cherry tomatoes, basil
& shaved parmesan **gf**

Salmon & prawn with dill & watercress **gf**

Vegetable noodle, honey & soya dressing **v**

Salads

Tomato & basil with French mustard dressing **v**

Beetroot & avocado **v gf**

Couscous, feta & mint **v** Mixed leaves **v gf**

Bacon, peas & chives **gf**

Selection of sliced fresh fruit

Banana & toffee cheesecake

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