

# 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

Chunky Minestrone Ragout, Macaroni, Parmesan.

Vegetable Gyoza, Korean Kimchi, Hot & Sour Sauce.

Chestnut Mushroom Stroganoff, Basmati Rice.

Lebanese Chickpea & Cannellini Bean Casserole, Smoked Aubergine.

#### From the Sea

Tiger Prawn Jambalaya Tuscan Garlic Salmon, Spinach, Thyme Roasted Potatoes. LH Sustainable Fish Pie. Masala Fried Hake, Sweet Potato & Chilli Risotto.

#### From the Farm

Slow Roasted Pork Belly, Apple, Red Wine Jus.

Chicken Chasseur, Root Vegetables.

Beef Stew, Butternut Squash Puree.

Lamb & Mint Sausages, Chive Dumplings, Cumberland Gravy.



#### **COLD MAINS**

Caesar Cauliflower, Crispy Shallots, Chives. Cranberry, Pecan, Sweet Potato, Wild Rice Pilaf. Roast Beets, Red Onion & Baby Spinach, Sherry Vinaigrette. All Spiced Pumpkin, Kale, Maple Glazed Walnuts.

#### **SIDES**

Petits Pois á la Française. Sautéed Courgettes, Button Mushrooms, Chestnuts. Garlic Butter Roast Parsnips and Kale. Creamed Potato.

#### **DESSERTS**

Apple & Cinnamon Cheesecake, Apple Compote.

Queen of Puddings.

Chai-Poached Pear, Hazelnut Oat Crumble, Chantilly Cream.

Pineapple & Gingerbread Sponge Cake, Eggnog Sauce.

# £37.50 per person inclusive of VAT

## **Nibbles**

Herbs de Provence Marinated Olives Honey Mustard Mini Sausages Smoked Paprika & Parmesan Palmiers Gougères

Choose 3 for £4.50



RIVERSIDE