



Buffet Menu

Select four from each section on the below menu (20 dishes)

HOT SAVOURY MAINS

- Hot sausage rolls with poppy and sesame, tamarind sauce
- Chicken and smoked garlic kiev
- Cheeseburger sliders with mustard and pickle
- Cumberland chipolatas in honey and mustard
- Minted lamb koftas with tzatziki
- Chicken tikka kebabs
- Roasted vegetable kebabs (GF) (VE)
- Vegetable spring rolls with sweet chilli (VE)
- Onion bhajis with raita (V)
- Southern fried chicken drumsticks, chicken gravy
- Spitfire battered cod, tartare sauce
- Spitfire battered banana blossom, tartare sauce (VE)
- Cornish pasties

HOT SAVOURY SIDES

- Garlic and rosemary roast potatoes (GF) (VE)
- Herb butter new potatoes (GF) (V)
- Tenderstem broccoli in olive oil (GF) (VE)
- Green beans with almond and shallot dressing (GF) (VE)
- Vegetable biryani (GF) (V)
- Creamed lentils and spinach (GF) (V)
- Egg fried rice (GF) (V)
- Basmati rice (GF) (VE)
- Chip shop chips (GF) (VE)
- French fries (GF) (VE)

COLD SAVOURY MAINS

- Chicken and ham pie, seasonal chutney
- Vegetable Wellington, seasonal chutney (VE)
- Poached salmon with lemon hollandaise (GF)
- Goat's cheese and caramelised onion quiche (V)
- Spinach and broccoli quiche (V)
- Quiche Lorraine (V)
- Tomato and pepper stuffed aubergines (GF) (VE)
- Devilled eggs with capers and parsley (GF) (V)
- Crevette ring with Marie Rose sauce (GF)
- Chicken and sweetcorn pinwheel wraps
- Spinach and ricotta pinwheel wraps (V)

COLD SAVOURY SIDES

- Red cabbage and chive coleslaw (GF) (VE)
- Potato and spring onion salad (GF) (VE)
- Sundried tomato and basil orzo pasta salad (VE)
- Lemon, corquette and coriander couscous (VE)
- Moroccan style chickpea salad (GF) (VE)
- Traditional Greek salad (GF) (V)
- Classic Caesar salad
- Plum tomato, onion and balsamic (GF) (VE)
- Hummus platter with crudités and grissini (VE)
- Mixed olive and artichoke antipasti (GF) (VE)
- Poppadoms with mango chutney (GF) (VE)
- Rosemary and garlic focaccia (VE)

DESSERT TABLE

- Fruit pavlova with seasonal soft fruits (V) (GF)
- Lemon meringue tart (V)
- Chantilly profiteroles with chocolate and caramel (V)
- Espresso and clotted cream tiramisu (V)
- St. Clements drizzle cake (V)
- Dark chocolate gâteau (V)
- Pecan pie (V)

- Champagne and raspberry possets (GF) (V)
- Chocolate mousses (GF) (V)
- Chocolate truffle torte (GF) (V)
- Caramel pannacotta (GF)
- Chocolate brownie (V)
- Fresh sugared doughnuts (V)

All our food is prepared in kitchens where allergens are present. If you have a food allergy or require further information, please ask one of the team. Our menu descriptions do not include all ingredients - full lists are available.