

WORKING BUFFET

Food to fuel great ideas

MAINS

Roast sirloin of Angus beef, horseradish cream

Slow cooked fricassée of Angus beef, roasted cherry tomatoes, courgettes, & red onion

Honey glazed ham with mustard dressing

Spatchcock chicken, burnt lemon, garlic & parsley dressing

Pan-fried salmon fillet, pea & crispy bacon butter

Roast cod fillet, dressed fennel & soft herbs

Spinach, cheddar & soft herbs tart

Roast red pepper, goat's cheese galette with basil pesto

Spiced butternut squash and cannellini beans

Garlic marinated aubergine with crumbled feta & pomegranate

SIDES

Charred broccoli & baby spinach

Herby roasted new potatoes

Saffron rice, sweet onions & chives

Dressed Charlotte potatoes

SALADS

Caesar salad

Greek salad

Chicory, blue cheese salad walnut dressing

Dressed tomato, torn basil & mozzarella salad

Green salad with mustard dressing

DESSERT

Goosey brownie with salted caramel

Whipped cheesecake with croissant & pistachio crumb

Mixed berry jelly with whipped cream & meringue

Custard and berry tartlet

Sticky toffee pudding with toffee sauce



Per person £35

Choose 2 mains, 2 sides, 2 salads, and 1 dessert