



HOT BUFFET MENU

£80 PER PERSON INCLUSIVE OF VAT

PICK ONE SHARING BOARD, THREE MAINS, THREE SIDES & THREE DESSERTS

Sharing boards

- 1 Meze Board - Grilled halloumi, oregano & lemon chicken skewers, stuffed peppers, grilled vegetables, harissa hummus & flatbreads
- 2 Pub snacks board - Pork & apple sausage roll, beef shin croquettes, smoked salmon blinis & wild mushroom arancini
- 3 Grazing platter - Selection of cured meats, cheeses, homemade chutneys, mixed pickles, crudités & dips, chargrilled vegetables, ricotta stuffed peppers & marinated olives
- 4 Antipasto platter - baby mozzarella with green olive tapenade, nduja & parmesan arancini, tomato & basil bruschetta, Italian cured meats & crust bread with oil & vinegar

Meat mains

- 1 Slow cooked Char sui pork belly - Tender pork belly, slow-cooked in sweet Char Siu glaze, with rich flavours and melt-in-mouth texture
- 2 Slow-cooked Baharat lamb shoulder - With tzatziki, pomegranate & coriander
- 3 Peanut & lime chicken thighs - Juicy chicken thighs marinated in peanut and lime, topped with fragrant coriander and pistachio crumb
- 4 Flattened baby chicken - Marinated in lemon, garlic, rosemary, glazed with tangy pomegranate molasses, deeply flavourful
- 5 Corn fed chicken - Succulent chicken, crisp skin crumb, drizzled with vibrant chimichurri, offering a burst of flavour
- 6 Oregano & thyme lamb cutlets - Lamb cutlets infused with oregano and thyme, perfectly grilled for a herby, tender, and juicy bite
- 7 Chicken parmigiana - Golden-fried chicken topped with fresh basil, pulled mozzarella, smothered in rich tomato sauce
- 8 Pollo alla diavola - Spicy garlic and lemon marinated baby chicken, roasted for a crispy, flavourful, and zesty delight
- 9 Red wine braised ox cheek - Braised ox cheek in red wine, tender and rich, served with herb-roasted baby carrots, savoury depth



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Meat Mains (continued)

- 10 Pollo alla Romana - Baked chicken with sweet roasted peppers, tomatoes, and oregano, a hearty dish with Mediterranean flavours
- 11 Slow cooked pork belly - Slow-cooked pork belly porchetta, infused with sage & lemon

Fish Mains

- 1 Banana leaf salmon - Salmon infused with lemongrass & chilli, wrapped in banana leaves
- 2 Teriyaki sea trout - With sesame & lime
- 3 Sea-bream fillet - Served with salsa verde & marinated Datterini tomatoes
- 4 Roasted cod fillet - Served with a chorizo & bean cassoulet
- 5 Roasted & marinated seabass fillet - Served with salsa verde
- 6 Baked cod loin - Served with Puttanesca sauce
- 7 Wild seatrout - Served with pesto & roasted cherry tomatoes

Vegetarian Mains

- 1 Cauliflower cheese steak - roasted cauliflower smothered in creamy cheese sauce, paired with tangy pickled walnuts (VE)
- 2 Herb-marinated halloumi - Grilled, succulent halloumi cheese, infused with aromatic herbs
- 3 Smoked aubergine steak - Marinated in satay sauce with crispy onion & drizzled with creamy tahini dressing (VG)
- 4 Aubergine parmigiana with basil - Layers of tender aubergine baked with rich tomato sauce, fresh basil, and melted cheese (VE)
- 5 Roast butternut squash & chickpea burgers - Hearty roast butternut squash and chickpeas blended with herbs, served in a toasted bun (VG)
- 6 Courgette, spelt & cumin fritter - Crispy fritters made with spelt, courgette, and cumin, delivering a satisfying crunch with every bite (VG)



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Sides

- 1 Grilled Mediterranean vegetables - With harissa dressing (VG)
- 2 Herb tossed bbq new potatoes (VG)
- 3 Grilled asparagus - With lemon vinaigrette (VG)
- 4 Grilled sweet potato - With chipotle mayo (VE)
- 5 Roasted harissa cauliflower - Served with hazelnut salad (VG) (N)
- 6 Charred broccoli - With chilli & almonds (VG) (N)
- 7 Charred, buttered hispi cabbage (VE)
- 8 Classic potato salad (VE)
- 9 Jewelled cous cous - With pomegranate, pistachio & toasted almonds (VE)
- 10 Tabbouleh - With cucumber, tomato, parsley & lemon (VG)
- 11 Watermelon feta salad - With mint & lime (VE)
- 12 Roasted beetroot & goat's cheese salad (VE)
- 13 Cucumber & radish salad - With rocket & a mint dressing (VG)
- 14 Seasonal salad - Mixed leaves, courgette, carrot, sugar snap peas & fresh herbs (VG)
- 15 Tomato & mozzarella Caprese salad (VE)
- 16 Lebanese fattoush salad (VE)
- 17 Coleslaw - Served chunky style (VE)
- 18 Classic Caesar salad - With homemade dressing, roasted beetroot, goat's cheese & truffle (VE)
- 19 Orzo pasta salad - With basil dressing (VG)
- 20 Radish, cucumber, yoghurt & mint (VE)
- 21 Courgette, heritage tomato & soft herbs (VG)
- 22 Rosemary roasted new potatoes (VG)
- 23 Grilled Mediterranean vegetables - With tahini dressing (VG)
- 24 Crudite platter (VG)
- 25 Chickpea & tamarind salad (VG)



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Mini Desserts

- 1 Double chocolate brownie - With chocolate cremeaux
- 2 Lemon posset- With brandy snap biscuit
- 3 Strawberry mousse - With marinated strawberries & oat crumble (VG)
- 4 Almond cake - With mascarpone chantilly & raspberries (N)
- 5 Baked NY style cheesecake - With sour cream & apple compote
- 6 Mini carrot cake - With cream cheese frosting (N)
- 7 Mini date pudding cupcake - With white chocolate ganache & fudge
- 8 Custard tart
- 9 White chocolate & Bailey's cheesecake
- 10 Lemon meringue tart
- 11 Chocolate & olive oil cake (VG)
- 12 Profiteroles & chocolate sauce
- 13 Mini muscovado meringue - With berry compote
- 14 Strawberry & mint cheesecake
- 15 Cherry & almond tart
- 16 Chocolate mousse pot
- 17 Passion fruit & coconut panna cotta
- 18 Mango & coconut rice pudding cup
- 19 Salted caramel & hazelnut chocolate tarts (N)
- 20 Espresso & dark chocolate shot glass
- 21 Pistachio & raspberry tartlets (N)
- 22 Mini Victoria sponge **can be (VG)**
- 23 Mixed fruit & nut flapjack (N)
- 24 Earl Grey tea & lemon tartlets
- 25 Spiced pumpkin & maple syrup donuts
- 26 Hazelnut glazed mousse cake
- 27 Dark chocolate & salted caramel lollipop cake
- 18 Cherry & vanilla cheesecake bites

VE - Vegetarian VG -Vegan GF - Gluten