

# HOT AND COLD FORK BUFFET MENU

Our chefs create hearty meals with clever ingredients to keep you full yet energised throughout the day.

*Minimum of 30 guests*

## HOT AND COLD BUFFET MENUS

Choose one buffet option and one pudding and fresh fruit salad

**£37.00 per person**

Add an additional main dish – **£8.25 per person**

## MENU 1 - ITALIAN

Braised beef and smoked mozzarella lasagne

Salmon arrabiata, saffron and tomato sauce

Broccoli and gorgonzola tart (v)

Fine bean, peas, courgettes, herb potatoes (ve)

Salad Mediterraneo (ve)

San Marzano tomato, olive, and rocket salad (v)

Focaccia (v)

## MENU 2 - BRITISH

Lamb with tarragon, garden peas, baby gem, pearl onions

Fillet of cod, tomato and fennel sauce

Broccoli, roast sweet potato and tarragon pie (v)

Baby roast potatoes (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Bread selection (v)

## MENU 3 - VEGAN 🌱

Chestnut mushroom and roast vegetable moussaka (ve)

Moroccan vegetables roasted with onion seed, giant couscous, roast pepper sauce, minted feta (ve)

Pizza veduja spice, roasted peppers and mozzarella (ve)

Rosemary potatoes (ve)

Green vegetable and pea shoot salad, mint and coriander dressing (ve)

Panzanella salad (ve)

Rustic bread (ve)

## MENU 4 - FRENCH

Coq au vin

Roast hake, niçoise garnish

Ratatouille, haricot bean, rosemary gratinee (v)

Sauté potatoes (ve)

Herb leaf salad (ve)

Salad gourmand (v)

Baguette (v)



🌱 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

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## MENU 5 - HEALTHY

Corn-fed chicken, veduya spice, Umbrian lentils, sun-blushed tomatoes

Salmon fillet, smoked tomato sauce, pepperonata, crisp capers

Greek halloumi, white beans with wild oregano and tomatoes (v)

New potato, vegetable and herb salad (v)

Garden salad (ve)

Bread selection (v)

## PUDDINGS

Cherry and almond cake (v)

Tiramisu (v)

Pear, praline, elderflower, crumble (v)

Brioche pudding, blackcurrant compote (v)

Raspberry Charlotte (v) (ve)

Vanilla mousse, Williams pear, muscovado rubble (v)

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