



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

£32.00 per person

Choose one buffet option and one pudding
or fresh fruit salad

Add an additional main dish – £7.50 per person

MENU 1 | ITALIAN

Braised beef and smoked mozzarella lasagne

Salmon Veneziana

Wild mushroom ragu, roast vegetables, gnocchi (ve)

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

Giardiniera (ve)

San Marzano tomato and basil salad (v)

Farmhouse bread (v)

MENU 2 | BRITISH

Thyme roast chicken, garden vegetables, chicken sauce

Pan fried cod, heritage tomatoes, fine beans, baby spinach

Roast sweet potato, baby spinach and broccoli pie
with vintage Cheddar, crushed potato, tarragon sauce (v)

Rosemary potatoes (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Bread selection (v)

MENU 3 | VEGAN 🌱

Saffron paella with charred padron peppers and calcon
onions, with a romesco sauce

Chestnut mushroom, mountain lentil and vegetable
'cottage pie', bubble and squeak top

Feta, Kalamata olive and tomato 'Greek' pizza

White beans in a thyme tomato sauce

Garden salad (ve)

Panzanella salad (ve)

Rustic bread (ve)

🌱 = Healthy lifestyle choice. (v) = vegetarian dishes. (ve) = vegan dishes.

All prices are exclusive of VAT at prevailing rate

MENU 4 | INDIAN

Chicken tikka, gunpowder potatoes
Charred salmon, mango masala
Tandoori paneer, mango masala (v)
Kala jeera pilau rice (ve)
Tomato, cucumber and red onion salad (ve)
Asian coleslaw (ve)
Indian breads (v)

MENU 5 | FRENCH

Navarin of lamb
Fillet of hake Provencal
Butternut squash and sage clafoutis (v)
Pomme lyonnaise (ve)
Herb leaf salad (ve)
Salad gourmande (ve)
Bread selection

MENU 6 | JAPANESE 🌱

Chicken yakitori, green leaf, yakitori sauce
Salmon shichimi with 7 spice, ginger, spring onion
Ramen noodles, shiitake, edamame, snow peas, Japanese greens
Steamed rice (ve)
Japanese vegetable salad (ve)



MENU 7 | HEALTHY 🌱

Moroccan spiced chicken with sultanas and toasted almonds

Roast cod fillet, mountain lentils, pimienta, roast garlic, fennel

Chargrilled vegetables, crumbled queso fresco, chipotle chilli beans, sour cream (v)

Baby roast potatoes (ve)

Avocado, sweetcorn and black bean salad (ve)

Bread selection (v)

PUDDINGS

Lemon and jasmine mousse(v)

Custard tart (v)

Baba rum(v)

Tiramisu (v)

Pink rhubarb, glace apple and muscovado rubble (v)

Brioche pudding, cherry compote (v)

Berry compote, berry mousse (ve)