



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

£35.00 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

Lamb brasato parmesano

Salmon 'agrodolce'

Wild mushroom and mascarpone lasagne (v)

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

Giardiniera (ve)

San Marzano tomato, olive and rocket salad (v)

Focaccia (v)

MENU 2 | ENGLISH

Braised beef, winter vegetables

Seared cod, pea, mint and leek cream

Golden beetroot, goat's cheese, courgette tart, toasted hazelnuts (v)

Herb crushed potatoes (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Bread selection (v)

MENU 3 | VEGAN 🌱

Hungarian vegetable goulash (ve)

Greek pastitsio (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)

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

All prices are exclusive of VAT at prevailing rate

MENU 4 | INDIAN

Spiced chicken, mango masala, gunpowder potatoes

Charred tandoori cod fillet, lemon and coriander

Cauliflower, potato and spinach biriyani (ve)

Tarka daal (v) (ve)

Tomato, cucumber, and red onion salad (ve)

Asian coleslaw (ve)

Indian bread (v)

MENU 5 | FRENCH

Tarragon chicken, peas à la française

Hake piperade, tomatoes, capers, parsley

Vegetable gratin (v)

Lyonnaise potato (ve)

Herb leaf salad (ve)

Salad 'Olivier' (v)

Baguette (v)

MENU 6 | JAPANESE 🌱

Chicken donburi with shitake

Salmon teriyaki, pickled cucumber

Japanese vegetable curry (v)

Steamed rice (ve)

Broccoli, sesame, pea shoot salad, honey and soy dressing (ve)



MENU 7 | HEALTHY 🌱

Chicken roasted with middle eastern spices, tagine sauce, grilled vegetables, Iranian couscous

Roasted cod fillet with rosemary and lemon, kale, borlotti beans, San Marzano tomatoes

Dukkah spiced vegetables, chargrilled halloumi, roasted tomato sauce (v)

Chermoula potato salad (ve)

Chickpea tabbouleh salad (ve)

Bread selection (v)

PUDDINGS

Gingerbread, apricot, praline cream (v)

Tiramisu (v)

Pear praline and elderflower crumble (v)

Brioche pudding, cherry compote (v)

Blackberry charlotte (v) (ve)