

HOT AND COLD FORK BUFFET

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 **£35.00 per guest**

Add an additional main dish **£7.50 per guest**

MENU 1 - ITALIAN

Braised beef and smoked mozzarella lasagne

Salmon arrabbiatta, 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 vidya 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 - INDIAN

Sri Lankan devilled chicken

Charred cod fillet, Sri Lankan coconut and prawn masala

Sweet potato, cauliflower, and okra curry (ve)

Tomato, cucumber, coriander, and coconut salad (ve)

Asian coleslaw (ve)

Indian bread (v)



🌱 HEALTHY LIFESTYLE CHOICE (V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

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 - 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)

MENU 6 - JAMAICAN

Curried goat
Cod Escovitch
Sweet potato, okra and coconut curry with fried plantain (ve)
Rice and peas (ve)
Jamaican coleslaw (ve)
Bread selection

MENU 7 - HEALTHY 🌱

Corn fed chicken, vidya spice, Umbrian lentils, sun-blushed tomatoes
Roast cod puttanesca, capers, anchovies, tomatoes, black olives
Greek halloumi, white beans with wild oregano and tomato (v)
New potato, vegetable and herb salad (v)
Garden salad (ve)
Bread selection (v)

PUDDINGS

Cherry and almond cake (v)
Tiramisu (v)
Pear, praline and elderflower crumble (v)
Brioche pudding, blackcurrant compote (v)
Raspberry charlotte (v) (ve)
Vanilla mousse, Williams pear muscovado rubble (v)

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