



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

£38.00 per guest

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

MENU 1 - ITALIAN

Braised beef and smoked mozzarella lasagne

Salmon Venesiana with capers, sultanas, pine nuts, tomato and oregano sauce (gf)

Cauliflower, kale, sweet potato pasticcio with sun-dried tomatoes (v)

Rosemary potatoes and garden vegetables (ve)

Salad Mediterraneo (ve)

Tomato, olive and rocket salad (v)

Fresh bread (v)

MENU 2 - BRITISH

Lemon and tarragon chicken, garden peas, baby gem, pearl onions (gf)

Fillet of cod, tomato cream sauce, fennel and onion confit (gf)

Broccoli, tomato, Oxford blue cheese tart (v)

Baby roast potatoes and green vegetables (ve)

Garden salad (ve)

Fine bean, baby tomato and rocket (ve)

Fresh bread (v)

MENU 3 - VEGAN 🌱

Chestnut mushroom, roast vegetable moussaka (ve)

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

Sweet potato, okra and aubergine tagine, giant couscous and chickpeas (ve)

Rosemary potatoes (ve)

Ancient grain tabbouleh

Heritage tomato, coriander and pomegranate salad with toasted cashew nuts (ve)

Rustic bread (ve)

🌱 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE (veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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 4 - FRENCH

Coq au vin
Charred cod bouillabaisse (gf)
Haricot bean, caponata, rosemary gratin (v) (gfo)
Rosemary potatoes and artichokes (ve)
Herb leaf salad (ve)
Salad artichoke nicoise (v)
Baguette (v)

MENU 5 - HEALTHY

Catalan-style chicken with roast onions, peppers, white beans, and tomatoes (gfo)
Basque-style hake fillet with piquillo peppers and olives (gf)
Greek halloumi, white beans with wild oregano and tomatoes (v) (gf)
New potato and herb salad (v)
Farfalle pasta salad with pesto, rocket, pine nuts and olives (v)
Bread selection (v)

PUDDINGS

Vanilla and summer fruit cheesecake (v)
Vanilla profiterole with raspberry and elderflower cream (v)
Black forest, cherries, Venezuelan 72% chocolate, genoise sponge (v)
Apricot mousse, blackberry compote (v)
Frasier cake, strawberry mousse, white chocolate, joconde biscuit (v)
Mixed berries tapioca pearls (ve) (gfo)

PLANT-BASED SWAP OUT OPTIONS

Cottage pie (ve)
Greek pastitsio (ve)
Moussaka (ve)
Wild mushroom ragu, orecchiette, rosemary picada (ve)
Chipotle chilli beans, charred vegetables, piquillo peppers, crumbled queso fresco (gf) (ve)
Middle Eastern spiced vegetables, fregola sarda, roast pepper sauce, minted feta (ve)
Sweet potato, okra and aubergine tagine, giant couscous, chickpeas, apricot sauce, pomegranate (ve)

PREMIUM MENU

£45.00 per guest

A menu of premium buffet dishes as listed below, one pudding and sliced fresh fruit

Boneless duck confit, bresaola, mountain lentils, romesco sauce

Fillet of sea bream, ratte potato, saffron marinara sauce, caper leaves

Heirloom tomato, baby broccoli, balsamic walnuts, shaved parmesan (v)

Porcini mushroom and chard tart (v)

Trofie pasta salad, wild garlic pesto, broad beans, rosemary picada (v)

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