



## Hot Buffet Menu

### CHOOSE 3 ITEMS FROM THE LIST BELOW

#### Pork

Luxury Pork Sausages in a Red Onion and Merlot Gravy  
Hung Sau Pork Belly with Bok Choy  
BBQ Pulled Pork  
Pork in Creamy Mustard Sauce  
Italian Sausage and Bean Stew  
Creamy British Pork and Apple Fricasée with Somerset Cider  
Chorizo and King Prawns on Chilli, Tomato and Garlic Penne

#### Chicken

Chicken coked with Mushroom Marsala Sauce  
Chicken Jalfrezi, Korma or Tikka Masala  
Thai Chicken Curry  
Chicken cacciatora cooked in Chianti with olives, plum tomatoes and herbs  
Coq au vin—chicken breast cooked with red wine, smoked bacon, shallots, mushrooms, garlic & herbs  
Moroccan chicken with preserved lemons, olives and Moroccan spices  
Chicken Parmigiana (Chicken Baked with Aubergines, Tomato, Mozzarella and Parmesan)  
Southern Fried Chicken  
Chicken cooked with chorizo, halloumi, onions and peppers  
Jerk Chicken  
Garlic and Herb breaded chicken  
Chicken Shish Kebabs

#### Beef

Beef & Herb Meatballs with a Classic Italian Tomato Sauce  
Bean & Beef Chilli with a Sour Cream Finish, Tomato Salsa & Tortilla Chips  
Italian Beef Lasagna  
Classic Penne Bolognese with garlic crutons  
Traditional cottage pie topped with creamy mash & grated cheddar  
Rich Beef & Ale Casserole with Herb and Mustard Dumplings  
Beef Bourguignon  
Beef Stroganoff – Pieces of Tender Beef in a Mushroom, Cream and Brandy Sauce  
Beef with green peppers and onions in Blackbean Sauce

#### Lamb

Slow roasted Lamb Shepherd's Pie  
Minted Lamb Kebabs  
Tagine of lamb—spicy sweet lamb with tomatoes, apricots, almonds  
Spiced Lamb Koftes on a Harrisa and Tomato Sauce with Yoghurt  
Greek Lamb with Tomatoes, Olives, Feta and Mint  
Braised Lamb Shanks  
Lamb Massaman Curry  
Lamb Shish Kebabs with Garlic Sauce  
Lamb Casserole with Red Wine and Rosemary Sauce  
Rump of Lamb with Redcurrent Jus

#### Fish

Fresh Fillet of Salmon in a Light Creamy Watercress Sauce  
Fresh Salmon Fillets on Minted Pea Puree  
Teriyaki Salmon with Pak Choi  
Cod Goujons  
Luxury Fish Pie (Cod, Salmon, Haddock & King Prawns)

Smoked Salmon and Prawn Tagliatelle with Dill and Cream  
Roasted Cod on Chorizo, Butterbean and Tomato Stew  
Mediterranean Seabass Fillets with peppers, onion and cherry tomatoes

### Vegetarian

Mixed Vegetable Lasagna  
Spinach, Mushroom and Ricotta Lasagna  
Mushroom Stroganoff  
Vegetable and Mixed Bean Chilli with a Sour Cream Finish, tomato Salsa & Tortilla Chips  
Pesto, Spinach and Toasted Pine nut Tagliatelle  
Fettuccine with Gorgonzola and Spinach  
Roast Butternut Squash, Feta and Spinach Lasagne  
Ultimate Macaroni Cheese  
Thai Green/Red Vegetable Curry

### **CHOOSE 2 ITEMS FROM THIS SECTION**

Creamy Mash Potato, Dijon Mustard Mashed Potato, Goats Cheese Mash, Chorizo Mash, Garlic Mash or Spring Onion and Chive Mash  
Buttered New Potatoes or Minted New Potatoes  
Roasted Baby New Potatoes in Sea Salt & Cracked Black Pepper  
Thick Chips  
Seasoned Wedges  
Roasted Potatoes  
Jacket Potatoes  
Dauphinoise Potatoes  
Boulangere Potatoes  
Lyonnaise Potatoes  
Basmati and Wild Rice, Pilau Rice or Thai Jasmine Rice with Coconut  
Lemon and Herb Cous Cous  
Pad Thai, Oriental Noodles, or Egg Noodles

### **CHOOSE 2 FROM THE LIST BELOW**

Confit Carrots  
Broccoli and Cauliflower  
Petit Pois  
Broccoli with Chilli & Garlic  
Fine Green Beans & Baby Corn  
Cauliflower Cheese  
Roasted Vegetables (Red Onion, Aubergine, Courgette, Cherry Tomatoes and Peppers)  
Buttered Brussell Sprouts, Chestnuts and Pancetta  
Spiced Roast Butternut Squash with Onions and finished with Sour Cream  
Roast Parsnips in a Honey Glaze  
Savoy Cabbage and Buttered Leeks  
Red Onion Gratin

### **OR CHOOSE 3 SALADS FROM BELOW & 1 POTATO CHOICE OR 4 SALADS**

#### **Salads**

Mixed Salad (leaves, tomato, cucumber, pepper, spring onion)  
Greek Salad (leaves, tomato, cucumber, olives, feta)  
Caesar Salad  
Tomato, Mozzarella and Onion Salad  
Potato Salad  
Panzanella Salad  
Tuna Nicoise  
Roasted Vegetable Cous Cous  
Pasta Salad with Tuna, Sweetcorn and Peppers  
Pasta Salad with Pesto, Baby Spinach and Toasted Pine Nuts  
Pasta Salad with onions, pepper, sweetcorn and kidney beans  
Pasta Salad with Ham and Peas

Wild Rice Salad  
Butternut Squash, green beans and Goats Cheese Salad  
Wardorf Salad  
Quinoa, feta and Spinach Salad  
Courgette Salad  
Asian Slaw  
Russian Salad  
Tricolour Salad  
Tabbouleh Salad  
Pea, mint and Feta Salad  
Prawn and Crab Salad  
Smoked Fish Salad  
Haloumi and Chargrilled vegetable salad  
Sweet potato, spring onion and shallots with honey sherry vinaigrette  
Roasted new potato, chorizo and sweetcorn salad  
Coronation Chicken

**Desserts (Choose 3)**

Zesty Lemon Cheesecake with a Lemon Curd Cômpute  
Vanilla New York Cheesecake topped with Mixed Berries  
Profiteroles filled with Cream Drizzled with a Warmed Dark Chocolate Sauce  
Tiramisu finished with Cocoa  
Raspberry and Sherry Trifle  
Eton Mess - Crushed Meringue, Vanilla Cream, Berries in Cassis  
Triple Chocolate Mousse  
Chocolate and Raspberry Roulade  
Fresh Fruit Salad finished with Edible Flowers  
Mixed Seasonal Berries with Hot White Chocolate Sauce  
Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce  
Apple and Blackberry Crumble with Vanilla Custard  
Sticky Toffee Pudding, Toffee Sauce with Cream  
Warm Chocolate Orange Cake with White Chocolate, Vanilla Cream  
White Chocolate and Raspberry Cheesecake  
Banoffee Pie

**£21.50 per head (price is inclusive of crockery and cutlery)**