



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
Sweet and Sour Chicken
Chicken Satay

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 and Vegan

Mixed Vegetable Lasagna
Spinach, Mushroom and Ricotta Lasagna
Mushroom Stroganoff
Vegetable and Mixed Bean Chilli with a Sour Cream Finish, tomato Salsa & Tortilla Chips (vegan - without sour cream)
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 (vegan)
Middle Eastern Aubergine and Chickpea Stew (Vegan)
Vegetable Tagine (Vegan)
Penne Arrabiata (Vegan)
Creamy Mushroom Pasta (Vegan)

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 (leaves, croutons, parmesan with caesar dressing)
Coleslaw (red and white cabbage, grated carrot and a creamy dressing)
Asian Slaw (shredded savoy cabbage in a sweet chilli dressing)
Brazilian Coleslaw (with or without chicken) (peas, sweetcorn, apple, sultanas, carrots, spring onion in a creamy dressing)
Sweet and Sour Rainbow Slaw (red and white cabbage, grated carrot, onion, celery, radish, red pepper, with a light sweet and sour dressing)
Potato Salad (new potatoes mixed with spring onions, slow cooked caramelized onions and crispy onions in mayonnaise)
Teriyaki Potato Salad (new potatoes, broccoli, onions, with a teriyaki mayo)
Roasted new potato, chorizo and sweetcorn salad
Sweet potato, spring onion and shallots with honey sherry vinaigrette
Mexican Sweet Potato Salad (sweet potatoes, black beans, sweetcorn, avocados and tomatoes)
Tomato, Mozzarella and Onion Salad
Tricolour Salad (tomato, avocado and mozzarella)
Tomato Salad with ricotta, broad beans and salsa verde
Panzanella Salad (bread and tomato salad with peppers and capers)
Tomato, Beetroot and Red Onion Salad
Lentils, roasted tomato and herb salad
Lentils with chickpeas, beetroot and Haloumi in a lemon dressing
Roasted Vegetable Cous Cous (aubergine, courgette, peppers, sultanas and pinenuts with cous cous)
Tricolour Cous Cous (tomatoes, avocado, mozzarella and cous cous in a pesto dressing)
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 (cherry tomatoes, cucumber, spring onions, cranberries, walnuts and feta)
Rice Salad with Roasted Butternut Squash (cumin roasted butternut squash, cranberries, pomegranate, hazelnuts, herbs and feta)
Butternut Squash, green beans and Goats Cheese Salad
Wardorf Salad (celery, apple and sultanas in a creamy dressing)
Quinoa, feta and Spinach Salad
California Quinoa and Avocado Salad (quinoa, butternut squash, broccoli, herbs, pomegranate and pistachios with a sweet tahini and avocado dressing)
Roasted Aubergine and Quinoa Salad (aubergines, leeks, tomatoes, hazelnuts, soft cheese and quinoa)
Tabbouleh Salad (cous cous mixed with tomatoes, cucumber, spring onion and herbs)
Asparagus, Avocado and Quinoa Tabbouleh
Garlic and Herb Bulgur Wheat Salad
Faro Salad with Roasted Carrots and Feta
Courgette Salad
Russian Salad
Pea, mint and Feta Salad
Roasted Beetroot, Goats Cheese and Walnut Salad
Roasted Cauliflower Salad with lemon and tahini
Haloumi and Chargrilled vegetable salad
Grilled Summer Vegetable Salad (aubergine, corn, courgette, squash, asparagus, and tomatoes with a zesty dressing)

Roasted Brussel Sprouts, hazelnuts and Pomegranate
Griddled Baby Gems with Balsamic and Goats cheese
Spiced Indian Chickpea Salad
Charred Aubergine Salad with Sugar Spiced Onions
Broccoli, Tomato and Bacon Salad
Broccoli, Chilli and Garlic with Toasted Almonds
Coronation Chicken Salad
Tuna Nicoise
Prawn and Crab Salad
Smoked Fish Salad

Desserts (Choose 3)

Zesty Lemon Cheesecake with a Lemon Curd Cômposite
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

£27 per head (price is inclusive of crockery and cutlery) based on a minimum of 25 people, if catering for less please get in touch for a price.

A reduced buffet menu of 2 mains, 3 sides and 2 desserts can be supplied for £22 per head

This menu can also be served as “family style dining/sharing platters” on tables. There is an additional charge of £2 per head for this style of dining.

Serving staff are charged at £12 per hour with a minimum of 4 hours.