



Buffet Menu

All served with bread rolls

Meat

Chicken coq au vin in red wine with button mushrooms and smoked bacon
Beef and ale stew with root vegetables and dumplings
Thai green chicken curry with Jasmine rice
Moroccan spiced slow cooked lamb with a tomato and vegetable casserole
Beef stroganoff with wild mushroom and rice

Fish

Tandoori spiced cod fillets served with saffron apricot rice and a coriander yoghurt dip
Clementine & vodka-baked salmon with beetroot crème fraîche sauce
Poached cod and lentils
Pollock with white bean and vinaigrette
Homemade creamy fish pie with salmon, haddock and leeks

Vegetarian

Mushroom & baby spinach tart
Roast sweet potato & onion tart with goat's cheese
Sweet potato lasagne
Thai green vegetable curry

Salads

Baby leaf salad with shaved parmesan and balsamic dressing
Roasted butternut squash, beetroot and spinach salad with pancetta
Red cabbage, apple and parsley salad
Spiced chickpea salad
Rocket mint and feta salad with croutons
Fragrant cous cous with pomegranate and fresh herbs

Sides

Garlic, sea salt and rosemary roast new potatoes
Buttery mashed potatoes



Fresh seasonal vegetables
Honey and thyme roasted root vegetables
Roast potatoes with garlic and rosemary

Desserts

Double chocolate cheesecake
Sticky toffee pudding with butterscotch sauce and double cream
Warm chocolate brownie
Glazed lemon tart
Apple crumble with custard
Eton mess