



# BUFFET MENU

## Hot Dishes

Thai Chicken Curry

Sweet Potato, Cauliflower and Spinach Curry

Fish, Tomato and Seafood Stew

Wild Mushroom Stroganoff

Lamb and Butternut Squash Tagine

Butternut Squash, Aubergine and Courgette Tagine

Braised Chicken Thighs, Red Wine, Bacon and Button Onions

Marinated Pork Loin, Tomato and Coriander Salsa

Chicken Breast, Ginger, Chili and Lime

Halloumi, Courgette, Red Onion Kebabs

Marinated Lamb on Skewers

Poached Salmon, Parsley and Lemon

Smoked Haddock Fish Cakes, Tomato and Pepper Salsa

Pulled Pork/Braised Beef/Smoked Chicken Sliders

*All menus can be adapted for allergies  
We aim to source as much of our ingredients as locally as possible*



## HOT SIDE DISHES

Braised Basmati Rice

Herb Roasted Potatoes

Ratatouille Vegetables

Macaroni Cheese

Chorizo Macaroni Cheese

Minted Peas and Broad Beans

Green Beans, Almonds and Tomato

Potato Dauphinoise

Mixed Roasted Vegetables

Creamed Spinach

Tomato Pasta Bake

Blue Cheese Potato Bake

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## SALAD OPTIONS

Mixed Leaf

Tomato and Basil

Cucumber and Dill

Potato and Spring Onion in a mustard dressing

Quinoa, Apricot and Roasted Almond

Watermelon, Tomato and Goats Cheese

Black Bean, Char Grilled Pineapple and Red Pepper

Cauliflower in a Lemon and Parmesan Dressing

Broccoli with Roasted Pine Nuts and Soy Dressing

Asian Spice Coleslaw

Moroccan spiced Couscous

Potato and Caper Salad

Wild Rice and Sultana Salad

Chargrilled Vegetable and Radicchio

Tomato, Mozzarella and Pesto Salad

Butternut Squash, Green Beans and Tomato

Pasta and Grilled Red Pepper

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