

Hot fork buffet menus

Meat

Bourbon glazed beef brisket, red cabbage slaw, sweet potato fries

Chicken pie, creamy leek, herb sauce, puff disks, roast root vegetables

Chunky lamb chilli con carne, sticky rice, nachos, sour cream and guacamole

Confit Gressingham duck leg, puy lentils, crispy rocket leaves

Panko Pork belly squares, roasted apples, Dijon mash, calvados gravy, crackling quavers

Beef stew, button mushrooms, baby onions, herby dumplings

Fish & Seafood

Herb crusted cod supreme, prosecco beurre blanc.

Salmon coulibiac, citrus & herb basmati rice, baby spinach, puff pastry

Seafood paella, jumbo prawns, mussels, clams & squid

Roasted monkfish, chorizo & butter bean cassoulet

Vegetarian

Roasted pepper garibaldi, parmigiana, pecorino & herb crumble

Sweet potato, chickpea & spinach korma, lime pickle (VE)

Tofu, three bean and roasted vegetable chilli, crispy nachoes, guacamole (VE)

Veggie Tagine, flatbread, Coyo Tzatziki (VE)

Courgette and tomato arancini, sun blushed tomato dressing (VE)

Tri colour pea and feta tortellini, shredded spring greens, mint yoghurt

Woodland mushroom Wellington, tawny jus, lotus crisp (VE)

Sides

Basmati & wild rice

Cauliflower & broccoli three cheese bake

Creamy mashed maris piper potatoes

Green & yellow beans, toasted almond crumble

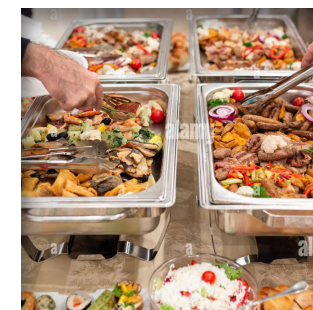
Roasted carrots, truffle infused honey glaze

Roasted garlic & herb baby potatoes

Seasonal greens

Carrots and parsnips in honey

Goose fat roast potatoes with rosemary, garlic and thyme





Cold buffet & Salads Menu

Platter of finger sandwiches with honey roast ham, cheese, beef, egg and cress

Pork and sage sausage rolls

Lincolnshire sausages wrapped in bacon with a mustard mayo dip

Breaded scotch egg with chive mayonnaise

Traditional Melton Mowbray cut pork pie with chutney

Retro mushroom vol au vents

Chicken skewers with chilli flakes and lime juice

Roast chicken drumsticks

Cheese and spring onion quichelets (v)

Handmade cheese and sun blushed tomato quiche (v)

Mixed vegetable frittata with red pepper mayonnaise (v)

Basil marinated mozzarella and cherry tomato skewers (v)

Houmous and oils with toasted pitta bread (v)

Tomato and basil bruschetta (ve)

Platter of Thai savouries (v)

Mini stuffed peppers with feta and spinach (v)

Goat's cheese and mixed roast vegetable tarts with red onion chutney (v)

Spicy falafel sausage rolls (v)

Wild mushroom crostini with harissa hummus (ve)

Vegan samosa with mango chutney (ve)

Beetroot falafel balls (ve)

Four options £16.95 pp

Five options £18.95 pp

Six options £20.95 pp

Seven options £21.95 pp

Selection of salads

Homemade pomegranate and mint coleslaw (v)

Mediterranean roasted vegetable Israeli couscous salad (v)

Greek salad with feta (v)

Pasta salad with sun blushed tomato, basil and roasted red pepper (v)

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley & coriander (v)

Baby new potato salad with fresh chives(v)

Mozzarella and tomato salad with balsamic dressing (v)

Mixed tomato and red onion salad with basil and olive oil (v)

Green bean and radish salad with crunchy chickpea dukkha (v)

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

**Selection of three,
£9.95 pp**

