



BUFFET MENU

MEAT

Slow cooked beef meatballs, toasted pine nuts, balsamic onions

Crispy chicken, hispi cabbage, slow cooked fondant, sage butter

Chinese braised beef, ginger, spring onions

Chicken, ham & spring leek pie, onion seed puff pastry lid

Moroccan lamb tagine, coriander and sultana couscous

Thai chicken, creamed coconut, pak choi, mange tout

Slow cooked pork, spicy chorizo, charred peppers, saffron rice

FISH

Korean glazed salmon, sticky rice, Asian greens

Salmon and haddock pie, potato rosti and caper crust

Spring onion noodle cake, steamed sea bass, black bean sauce

Smoked haddock, spring leek & new season spinach cannelloni

Salmon, prawn & dill fishcake, tartare sauce

Salted pollack, London ale batter, triple cooked chips

VEGETARIAN

Summer squash ravioli, parmesan cream, amaretti crumb, crispy sage

Portobello mushroom, spinach tart, crumbled stilton

Aubergine parmigiana, roasted tomatoes, toasted ciabatta

Miso roasted mushrooms, chilli jam, crispy rice noodle





Chickpea & butternut chilli, onion braised rice, guacamole, coconut yoghurt

Ratatouille tart, salsa verde, crispy rocket

Red Thai vegetables, coconut rice, coriander relish

Courgette, aubergine, vine tomato moussaka

SIDES

Cauliflower cheese

Pommes anna

Buttered broccoli

Mac 'n' cheese

Cumin braised carrots

Savoury cabbage

Roasted root vegetables

Buttered leeks

Roasted sugar snaps

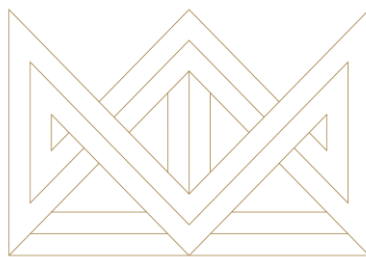
Cheesy mash potato

Roasted beetroot

Steamed kale and almonds

Sesame seeds pak choi

Carrots and sweet potato mash





DESSERT

Tiramisu shots, cappuccino wafers

Ginger panna cotta, yuzu jelly, sesame wafers

Lemon posset, English raspberries, brown sugar shortbreads

Summer rhubarb, custard tart

Macerated berries, crushed meringues, whipped mascarpone

Seasonal fruit platter

