2 COURSE HOT BUFFET MENU

MEAT MAIN COURSE
Butter Chicken Curry with Fragrant Basmati Rice and Mini Naan
Slow Cooked Malay Lamb Curry with Jasmine Rice
Chicken Tagine with Sautéed Peppers, Green Olives and Saffron & Coriander Cous Cous
Beef Stroganoff with Wild Mushrooms and Thyme-Roasted Vegetables
Thai-Style Crispy Pork with Aromatic Rice and Spring Onions
Slow-Cooked Lamb Casserole with Celeriac Mash and Roasted Root Vegetables
Seafood & Chorizo Paella, with Mussels, Clams, Squid & Prawns, Lemon & Parsley
Beef Goulash with Smoked Paprika, Gherkins, Beetroot and Soured Cream
Lemon and Fresh Herb Marinated Salmon with Crushed New Potatoes and Dill

VEGETARIAN MAIN COURSE
Chickpea Falafels with Flat Bread, Spiced Tomato Chutney and Baba Ganoush
Butternut Squash & Spinach Dhal with Crispy Fried Onions
Stir-Fried Bok Choy with Noodles and Shiitake Mushrooms
Pea & Feta Fritters with Quinoa and Mint Risotto
Roasted Cauliflower & Kale Frittata with Caramelised Pine Nut Dressing
Roasted Mediterranean Vegetables with Feta & Quinoa Salad
Aubergine, Chickpea & Spinach Curry with Basmati Rice
Spiced Butternut Squash & Sweet Potato Tagine with Lemon Cous Cous

DESSERTS
Cookie Dough Cheesecake
Flourless Lemon, Cardamom & Raspberry Torte
Chocolate & Salted Caramel Roulade
Raspberry & Vanilla Panna Cotta with Chocolate Soil
Baked Lemon & Ricotta Tart
Baileys Mousse with Hazelnut Biscotti
Baked Blueberry & Mascarpone Cheesecake
Raspberry & Dark Chocolate Torte with Toasted Hazelnuts
Lime Posset with Coconut Crumble

Menu includes Fresh Breads, 2 Salads, Fresh Fruit Platter, Orange Juice and Coffee
For groups of up to 40 guests, please select 2 main course items and 1 dessert
For groups of over 40 guests please select 2 main course items and 2 desserts
£23.00 +VAT