

SAMPLE HOT BUFFET MENU

From £32.20 ex VAT

MAINS

Classic Beef Lasagne, Crusty Bread (Garden Salad, House Dressing)
Pea, Spinach, Ricotta Gnocchi (Garden Salad, House Dressing) *v*
Old Dheli-Style Buttered Chicken Curry, Basmati Rice (Indian Style Carrot Salad) *GF*
Roast Cauliflower, Chickpea Dhal, Basmati Rice *Vg* (Indian Style Carrot Salad) *Vg GF*
N'duja, Pineapple, Chicken Thighs, Sticky Rice (Tart Mango, Cucumber, Chilli Salad) *GF*
Spanish Veg Casserole, Olives, Roast Peppers, Potatoes (Butterbean & Tomato Salad) *Vg GF*
Teriyaki Chicken, Red Pepper, Rice (Shredded Spinach, Carrot, Spring Onion, Ginger Dressing) *GF*
Spicy Peanut, Chickpea, Cauliflower Curry (Garden Salad, House Dressing) *Vg GF*
Slow Cooked Pork Chilli, Rice, Nachos, Trimmings (Baby Gem, Avocado, Pickled Red Onion) *GF*
Chipotle, Three Bean, Sweet Potato Burritos, Nachos (Baby Gem, Avocado, Pickled Red Onion) *Vg GF*
Smokey Seafood Paella (Tart Mango, Cucumber and Chilli Salad) *GF*
Macaroni Cheese with Broccoli and Cherry Tomatoes, Garlic Bread (Big Crunchy Green Salad) *v*
Spiced Chicken Harissa, Moroccan Couscous, Roast Veg (Pickled Red Cabbage, Roast Carrots, Cucumber, Mint Yoghurt Dressing)
Aubergine, Chickpea, Green Lentil, Tahini Bake, Flatbread (Garden Salad, House Dressing) *Vg*

DESSERTS

Mixed Berry Eton Mess *GF*
Salted Caramel Cheesecake
Lemon Meringue Tart, Raspberry Coulis
Apple & Berry Crumble, Crème Anglaise (*Vg available*)
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Cream (*Vg Available*)
Dark Chocolate Mousse, Blueberries *Vg GF*
Banana & Biscoff Cake, Vegan Cream *Vg*