



## 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 Shitake 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