

HOT BUFFET MENU



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FOR UP TO 140 PEOPLE

£18.95 ONE COURSE PER PERSON | £4.50 DESSERT PER PERSON

CHOOSE TWO MAIN AND TWO DESSERT OPTIONS FOR LESS THAN 40 GUESTS

CHOOSE THREE MAIN AND TWO DESSERT OPTIONS FOR MORE THAN 40 GUESTS

MAINS

Thai green chicken curry

sticky white rice

Coq au vin

slow cooked chicken leg, red wine, mushrooms, smoked bacon, baby onions, roasted garlic and thyme new potatoes

Lamb tagine

spicy lamb, tomatoes, apricots, almonds and minted couscous

Moroccan chicken

marinated lemon chicken breast, olives, spices, roasted new potatoes

Beef and ale stew

slow cooked beef in ale, root vegetables, dumplings

Sausage cassoulet

Toulouse and Cumberland sausage, cannellini beans, garlic and tomato sauce

Chilli con carne

white or brown rice, sour cream, tortilla chips

Herb crusted fish pie

salmon, cod, prawn, smoke haddock, boiled egg, peas, mash potato and herb crust

Pork and apple casserole

braised pork, bramley apples, cider, sage and cream sauce, roasted new potatoes

Beef lasagne

garlic bread, mixed salad leaves

Butternut squash curry

red lentils, spinach, sweet potato, white or brown rice, naan bread

Five bean chilli

sour cream, white or brown rice

Mediterranean vegetable penne bake

roasted pepper, courgette, aubergine, red onion, tomato sauce

Thai green vegetable curry

tender stem broccoli, Mangetout, fine beans, sticky rice

DESSERTS

Baked vanilla seed cheesecake, berry compote

Dark chocolate brownie, chocolate sauce, clotted cream

Bakewell tart, toasted almonds, pouring cream

Glazed lemon tart and raspberries

Profiteroles, crème diplomat, chocolate sauce

Strawberry set cheesecake, strawberry compote

Chocolate fudge cake, single cream

MEMBERS: 10% DISCOUNT APPLIES WHEN PAYING ON MEMBER'S CARD

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

Gluten-free, dairy free options available on request.

All prices are inclusive of VAT at the current rate of 20%.