

Hot Buffet Menu

Two courses - £38 per person, Three courses - £50 per person

STARTERS

All served with mixed lead salad & pickled vegetables

Meatballs, tomato sauce (gf)
Pork belly bites, fried pork belly hot sauce or bbq sauce (gf)
Lamb koftas, tzatziki
Chicken wings in Jack Daniel's BBQ sauce
Glazed pigs in blankets

Mini fishcake balls, dill cream
Prawn skewers, chilli & lime marinade (gf)
Battered cod bites, tartare sauce
Asian salmon bites
Crab mac & cheese balls

Vegetable spring rolls, peanut dipping sauce Falafel balls, tzatziki Cauliflower wings Ravioli poppers Stuffed peppers, spicy couscous (gfa)

MAINS All served with baskets of rustic bread

Chicken piccata, chicken breast, capers in lemon sauce, with rice (gfa)
Beef Forestiere, slow cooked beef with mushrooms, silver onions & mash (gf)
Chicken, gammon & leek pie, creamy sauce & homemade pie pastry
Pork medallions, creamy mustard sauce, roasted new potatoes (gf)
Pork satay curry, jasmine rice (gf)

Fish pie, creamy bisque sauce
Baked salmon, creamy garlic & parsley sauce with asparagus spears (gf)
Korean glazed cod, spicy rice (gf)
Prawn marinara, orzo pasta (gfa)
Seafood & chorizo paella (gf)

Vegetarian lasagne
Chickpea & sweet potato curry, jasmine rice (gf)
Chunky vegetable stew, with dumplings
Aubergine parmigiana (gf)
Napolitana pasta bake, olives, capers & tomato sauce

DESSERTS

Baklava
Victoria sponge
White chocolate cheesecake
Sticky toffee pudding, clotted cream (gfa)
Chocolate brownie, white chocolate sauce (gf)
Pineapple upside down cake