Hot Buffet Menu

Two courses - $£ \mathbf{3 8}$ per person, Three courses - $£ 50$ per person

STARTERS<br>All served with mixed lead salad \& pickled vegetables<br>Meatballs, tomato sauce (g)<br>Pork belly bites, fried pork belly hot sauce or bbq sauce (g)<br>Lamb koftas, tzatziki<br>Chicken wings in Jack Daniel's BBQ sauce<br>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 (g) Chicken, gammon \& leek pie, creamy sauce \& homemade pie pastry Pork medallions, creamy mustard sauce, roasted new potatoes (gf)

Pork satay curry, jasmine rice (g)

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

## 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 (g)
Pineapple upside down cake

