

DINNER BUFFET MENU SELECTOR

All buffet menus are based on a minimum of 25 guests

COMPOUND SALADS

Please select four options:

- Minty Sugar Snap and Bocconcini
- Carrot Tahini Salad with Spiced Chick Peas
- Watermelon, Cucumber and Feta Salad
- Raw Pad Thai Salad
- Asparagus, Lentil Salad with Tangy Mustard Lemon Dressing
- Tropical Mango, Kale, Pineapple Salad with Creamy Pineapple Lime Coconut Dressing
- Cherry Tomato, Bocconcini and Olive Salad with Wild Sumac
- Broccoli, Chestnut Mushroom and Chilli Salad
- White Bean Salad with Mint and Dill
- Quinoa Salad with Pomegranate and Broccoli
- Marie Rose Prawns with Cucumber Chiffonade
- Oriental Style Chicken and Cucumber Salad
- Soba Noodle, Peppers and Ginger with Sweet and Sour Dressing
- Chicory and Seafood Salad with Turmeric and Mint Dressing
- Quinoa Salad with Soused Orange Lemon and Tahini Vinaigrette
- Chickpea, Bulgur Salad with Ras El Hanout
- Provençale Tuna Salad
- Beetroot, Feta, Wild Rocket Salad
- Five Spiced Crispy Duck Salad with Orange Dressing
- Severn and Wye Smoked Salmon, Lilliput Capers and Lemon
- Hummus, Mutable and Tabbouleh with Arabic Bread
- Bean and Orange Salad
- Cumin and Mustard Tempered Potato Salad with Spring Onions
- Green Beans and Peanut Salad with Soya and Mint Dressing
- Chicken and Raw Mango Salad with Chilli Lime Vinaigrette
- Asparagus and Pearl Barley Salad

HOT SELECTION

Please select three options:

- Roast Hake with Wild Mushroom and Cucumber with Champagne Sauce
Homemade Lemon and Ricotta Tortellini with Pesto Sauce
Balinese Style Stir Fry Beef
Pan Fried Chicken Breast with Chilli and Peanut Sauce
Barbeque Pork with Black Bean Sauce
Thai Marinated Seabass with Laksa Sauce
Beef Rendang
Braised Ginger Chicken with Walnut, Peppers and Mangetout
Stir Fry Beef with Hoisin Sauce and Asparagus
Teriyaki Salmon Fillet with Baby Pak Choi
Ras El Hanout Spiced Chicken Breast with Peach Sauce
Roast Rump of Lamb with Rose Harissa and Puy Lentils
Lamb Kofta with Tomato Butter Sauce
Baked Red Mullet with Braised Fennel and Salsa Verde
Basil Gnocchi with Asparagus, Broad Beans and Aged Balsamic
Sea Bream with Warm Brown Shrimp, Cherry Tomato and Samphire
Red Thai Chicken Curry with Sugar Snaps and Aubergine
Pan Fried Chicken Breast with Marinated Artichoke and Green Beans with Gremolata
Braised Beef with Wild Mushroom and Baby Onions
Roast Sirloin of Beef with Salsa Verde and Cherry Tomato
Baked Seabass with Courgette Ribbons, Samphire with Creamy Mussels Basil Broth

HOT SIDES

Please select two options:

- Seasonal Steamed Vegetables
Saffron Green Peas Pulao
Thai Fried Rice
Herb Roast Potato
Jasmine Rice
Chilli Fried Cauliflower and Broccoli
New Potato with Cornichon Salsa
Braised New Potato with Browned Lemon Butter

SALADS, ACCOMPANIMENTS AND DRESSINGS

Wild Rocket and Parmesan Shavings

Baby Gem and Cos Leaf Salad

Chargrilled Artichokes

Nocellara Green Olive

Sun Blushed Tomatoes

Caesar Salad Dressing and Garnish

Lemon Dressing

Extra Virgin Olive Oil

Aged Balsamic Vinegar

CHEESES

British Isle Artisan Cheeses

DESSERTS

Please select three options:

Hazelnut Brownie, Opalys White Chocolate Whipped Ganache

Salted Caramel and Dates Choux

Vanilla Panna Cotta, Caramelised Pear Compote

Cassis Cheesecake, Hazelnut Praline Biscuit

Lime and Raspberry Meringue

Exotic Fruit Salad, Passion and Guava Juice

Milk Chocolate and Passionfruit Mousse, Chocolate Sponge

£78.50 per person

Food Allergies and Intolerances:

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.