

DINNER BUFFET MENU

£78.50 PER PERSON

Includes Tea and Coffee

MINIMUM OF 25 GUESTS

COMPOUND SALADS

Please select four options:

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| Truffle Marinated Potato Salad | Cherry Tomato, Bocconcini and Avocado Salad |
| Quinoa Salad with Asparagus, Fennel and Watercress | Green Apple, Broccoli and Cauliflower Salad with Creamy Chilli Lime Dressing |
| Broccoli, Feta and Blueberry Salad | Mediterranean Chick Peas and Lentil Salad |
| Tabbouleh with Quinoa and Strawberry | BLT Salad with Shaved Parmesan and Crispy Crouton |
| Sweet Corn and Mango Salad with Mint and Cherry Tomato | Teriyaki Chicken Salad |
| Thai Watermelon Salad | Spiced Crispy Duck Salad with Hoisin and Chilli Dressing |
| Carrot and Date Salad with Honey Mustard Dressing and Walnut | Seared Salmon Salad with Green Beans and Sun Blushed Tomato |
| Tandoori Chicken, Red Onion and Rocket Salad | Thai Chicken Salad with Spicy Peanut Sauce |
| Cilantro Lime Cucumber and Melon Salad | Black Beans, Sun Dried Tomato Salad with Sumac |
| Crayfish Cocktail with Egg and Chiffonade of Cucumber | Ras el Hanout Spiced Couscous Salad with Sundried Tomato and Feta |
| Kale, Parsley and Carrot Salad with Almond Vinaigrette | Curry Roasted Cauliflower and Pea Salad with Green Capsicum |
| Oriental Chicken Salad with Pepper | Roast Beetroot, Puy Lentil and Goat's Cheese Salad with Molasses Dressing |
| Raw Pad Thai Salad | Sesame Soba Noodle Salad with Toasted Almonds |
| Severn and Wye Smoked Salmon, Lilliput Capers and Lemon | Tuna Salad with Green Beans and Zesty Dijon Mustard Vinaigrette |
| Pearl Barley, Broad Beans and Asparagus | |
| Roast Beef and Mango Salad with Coriander | |

(V) Vegetarian

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. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

HOT SELECTION

Please select three options:

Cornish Cod with Mussels
and Peas and Coconut Velouté

Miso Glazed Salmon with
Braised Pak Choy and Sesame

Masamman Chicken Curry
with Aubergine and Sugar Snaps

Red Wine Beef Stew with Root Vegetables

Beef Bourguignon with Baby Vegetables

Szechuan Beef Stir Fry
with Bell Peppers and Broccoli

Garlic Lemon Butter Chicken with Grilled
Artichoke and Green Beans

Slow Cooked Rosemary Chicken Breast
with Creamy Bacon Mushroom

Butter Chicken with Dried Fenugreek

Braised Chicken in Soya, Ginger and Lemon
Sauce, Red Onion and Courgette

Roast Rump of Lamb
with Baby Gem and Aubergine

Thai Vegetable Curry with Grapes

Pan Fried Seabass with Lobster Velouté

Lentil Quinoa Balls with Spicy Sun Blushed
Tomato Sauce with Basil

Rosemary and Garlic Roast Sirloin of Beef
with Red Wine Gravy

Potato Gnocchi with Wild Mushroom
and Sundried Tomato

Crispy Fried Tofu with Stir Fry Tender Stem
Broccoli and Peppers

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

HOT SIDES

Please select one option:

Herb Roast Potato

Jasmine Rice with Sesame

Seasonal Stem Vegetables

Garlic and Chilli Fried Broccoli

Saffron Green Peas and Cumin Pulao

New Potatoes tossed with Brown Butter
and Spring Onions

DESSERTS

Please select three options:

Hazelnut Brownie with Opalys

White Chocolate Whipped Ganache

Cherry and Chocolate Choux

Vanilla Panna Cotta with Berry Compote

Matcha Cheesecake with Macadamia Crunch

Lime and Raspberry Choux

Fresh Fruit Salad, Peach and Apricot Juice

Milk Chocolate and Hazelnut Tartlet

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