



CORINTHIA

LONDON

DINNER BUFFET MENU

£78.50 PER PERSON

INCLUDES TEA AND COFFEE

MINIMUM OF 25 GUESTS

COMPOUND SALADS

PLEASE SELECT FOUR OPTIONS:

TRUFFLE MARINATED POTATO SALAD

QUINOA SALAD WITH ASPARAGUS,
FENNEL AND WATERCRESS

BROCCOLI, FETA AND BLUEBERRY SALAD

TABBOULEH WITH QUINOA AND STRAWBERRY

SWEET CORN AND MANGO SALAD
WITH MINT AND CHERRY TOMATO

THAI WATERMELON SALAD

CARROT AND DATE SALAD
WITH HONEY MUSTARD DRESSING AND WALNUT

TANDOORI CHICKEN, RED ONION AND ROCKET SALAD

CILANTRO LIME CUCUMBER AND MELON SALAD

CRAYFISH COCKTAIL WITH EGG
AND CHIFFONADE OF CUCUMBER

KALE, PARSLEY AND CARROT SALAD
WITH ALMOND VINAIGRETTE

ORIENTAL CHICKEN SALAD WITH PEPPER

RAW PAD THAI SALAD

SEVERN AND WYE SMOKED SALMON,
LILLIPUT CAPERS AND LEMON

PEARL BARLEY, BROAD BEANS AND ASPARAGUS

ROAST BEEF AND MANGO SALAD WITH CORIANDER

CHERRY TOMATO, BOCCONCINI
AND AVOCADO SALAD

GREEN APPLE, BROCCOLI AND CAULIFLOWER SALAD
WITH CREAMY CHILLI LIME DRESSING

MEDITERRANEAN CHICK PEAS AND LENTIL SALAD

BLT SALAD WITH SHAVED PARMESAN
AND CRISPY CROUTON

TERIYAKI CHICKEN SALAD

SPICED CRISPY DUCK SALAD
WITH HOISIN AND CHILLI DRESSING

SEARED SALMON SALAD
WITH GREEN BEANS AND SUN BLUSHED TOMATO

THAI CHICKEN SALAD WITH SPICY PEANUT SAUCE

BLACK BEANS, SUN DRIED TOMATO SALAD
WITH SUMAC

RAS EL HANOUT SPICED COUSCOUS SALAD
WITH SUNDRIED TOMATO AND FETA

CURRY ROASTED CAULIFLOWER AND PEA SALAD
WITH GREEN CAPSICUM

ROAST BEETROOT, PUY LENTIL AND GOAT'S CHEESE
SALAD WITH MOLASSES DRESSING

SESAME SOBA NOODLE SALAD
WITH TOASTED ALMONDS

TUNA SALAD WITH GREEN BEANS
AND ZESTY DIJON MUSTARD VINAIGRETTE

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 FRIED
TENDER STEM BROCCOLI AND PEPPERS

SALADS, ACCOMPANIMENTS AND DRESSINGS

WILD ROCKET AND PARMESAN SHAVINGS

BABY GEM AND COS LEAF SALAD

CHARGRILLED ARTICHOKE

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