

Our buffet menu has been created using customers' favorites that work well for both celebration parties and corporate events, we can supply as a drop-off only or staff your event.

Hot buffet £15 p/p (subject to VAT, minimum 10). **Includes a selection of freshly baked bread**

Waiting staff £15 p/h, Chef or manager £25 p/h

Step 1, choose your main

Moroccan lamb tagine

slow cooked lamb shoulder, opulent spies, dried fruit, onions

Chicken chasseur

chicken breast and thigh meat braised in a classic chasseur sauce

Slow cooked beef chili

braised chuck steak, paprika and cumin tomato sauce, kidney beans

Thai green chicken curry

bamboo shoots, peppers, coriander

Salmon steak

(supplement £2.5) grilled, poached green beans and salsa verde

King prawn thai red curry (supplement £2.5)

Peppers, bamboo shoots, chili

Chicken korma

ground almond and coconut milk, chilli, onion ginger

Chicken and mushroom pies

chicken breast and chestnut mushrooms

Steak and ale pies

braised steak in a puff pastry case

Vegetarian pie

berlotti and cannellini beans, tomato herbed sauce

Step 2, choose your veg

Tarka dhal

Braised lentils onion, ginger, chilli butter ghee

Sag aloo

New potatoes cooked in butte ghee onion, chilli, ginger and spinach

Parmigiana di melanzana

Roast aubergine, layered with parmigiana, basil tomato sauce and finished with mozzarella

Honey roast root veg

Carrots, parsnips, red onion

Roast aubergine, peanut and coriander

Vegan chili

Cannellini, chick pea and kidney beans in a chili ragout sauce

Step 3, choose your side

Green steamed veg (broccoli, spinach, garden peas)

Plain steamed rice

Vegetable fried rice

Basmati rice

Buttered mash potato

Gratin dauphinoise

Sweet potato wedges

Cous cous

Macaroni cheese

Sharer platters:

Served on melamine platters or boards, all platters in clued side breads

Priced per platter

Charcuterie (6-10 people) **£45**
Honey roast ham, Prosciutto, Milano salami, Pastrami, fig and date chutney, olives and artichokes

Fish platter (6-10 people) **£60**
Long cut Scottish smoked salmon 200grams, salmon roulade x10 or smoked salmon on blini x 10, skewered prawns, chive and dill mayo, marie rose

Antipasti all Veggure (6-10 people) **£40**
Mini quiche selection, goats cheese and red onion frittata, bocconcini, sunblushed tomatoes artichokes and olives, grilled aubergine and courgettes Pesto and basil mayo

Desserts:

We take great pride in baking, utilising excellent produce and our fruit is sourced from the market daily

Priced per platter

Traybake platter (16x pieces) **£20**
Millionaire shortbread, coconut chocolate flapjack, bakewell slice

The Chefs cake platter (16 x pieces) **£28**
Chef's selection of handmade finger cakes

Cheese platter (serves 8-10 people) **£30**
Mature aged cheddar, camembert, blue stilton, Cornish brie, caramelised red onion chutney, fig and date chutney, selection of crackers

Fruit platter (serves 8-12 people) **£17.5**
Freshly cut and whole seasonal fruit

Fruit brochettes (x10) **£18**
Freshly cut skewered fruit

Salad platters:

We use premium ingredients and our salads are freshly prepared

Served on platters suitable for 6-8 people or in individual bio degradable boxes

Priced per box (min 5 boxes) / platter

Green (V) **£4 / £20**
mixed leaves, avocado and cucumber

Chive and dill potato (V) **£4.5 / £22.5**
new potato seasoned with mayonnaise and crème fraiche, celery, red onion

Moroccan style cous cous (V) **£4.5 / £25**
roast aubergine, sunblush tomato, carrot

Pear & blue cheese (V) **£4.5 / £25**
conference pear, blue cheese, walnut, little gem

Chicken Caesar **£4.5 / £28**
chicken breast, thyme croutons, free range egg, cos lettuce, parmesan

Greek (V) **£4.5 / £25**
feta, vine tomato, red onion, cucumber, olives, oregano

Beetroot and fig (V) **£4.5 / £25**
Rocket, goats cheese, carrot, balsamic

Poached salmon **£5 / £28**
artichoke, toasted pine nuts, rocket, dill, new potatoes

Prosciutto **£5 / £28**
Sunblush tomato, artichoke, rocket, basil mayo, mozzarella