



HOT BUFFET MENU

Minimum order 10 portions

Served with Dinner Rolls, Butter and Leaf Salad

£15.00 per person (Please choose 1 main course from the below)

Main Courses

Slow Cooked Belly of Pork served with Crispy Crackling, Apple Flavoured Jus
Buttered Savoy Cabbage, Braised Carrots, Wholegrain Mustard Potato Puree

Supreme of Chicken with Chestnut Mushrooms
Chervil Scented Carrots, Creamy Spring Leaves, Steamed Baby Potatoes

Kentish Lamb Hot Pot topped with King Edward Potatoes
Cumin Scented Cauliflower, Buttered Turnips, Swede Puree

Succulent Beef and Red Wine Casserole
Glazed Carrots, Green Beans, Thyme Sautéed Baby Potatoes

Poached Fillet of Smoked Haddock with Cream and Mustard Sauce
Wilted Spinach, Steamed Broccoli and Crushed New Potatoes

Roast Fillet of Salmon with Lemon Butter Sauce
Carrots, Broccoli Gratin, Crushed New Potatoes

Chestnut and Portobello Mushroom, Cheddar Cheese Cobbler (V)
Steamed Beans and Carrots, Dill Potatoes

Chicken Madras Curry served with Naan Bread
Vegetable Pulao Rice, Kachumber Salad, Mango Chutney

Goan Style Vegetarian Korma Curry (V)
Served with Accompaniments

Salad Bowl £7.95

Mixed Leaf Salad with Tomato, Cucumber and Spring Onions and Soft Herbs
Coleslaw Salad with Wholegrain Mustard Dressing
Five Bean Salad with Pumpkin Seeds and Lemony Dressing
Baby Potato, Caramelised Onions and Smoked Bacon Salad with Dijonaise Sauce
Roast Butternut Squash, Chick Peas and Orange with Ras el Hanut and Pomegranate
Grilled Vegetables and Couscous
Green Beans and Broccoli Salad with Oriental Dressing

Desserts £3.95 supplement per person

Apple Pie with Whipped Cream
Chocolate Fudge Cake with Raspberries
Treacle Tart with Clotted Cream
Strawberry Cheesecake

Selection of British Cheeses served with Cheese Biscuits and Grapes at £9.50 (serves 3)

Final numbers and menu choice must be confirmed five working days prior to your event is taking place.

Food Allergen Advice – Some of our menu items contains allergens, please speak to your waiter who can provide you with this information and may be able to help you make an alternative choice
All our dishes marked with (V) are suitable for Vegetarians and dishes marked with (G) are suitable for Gluten Free Dietary
All our prices are inclusive of VAT at the current rate