



Buffet Menu

Please note the serving is for minimum of 20 people
20 – 50 people choose two items from each course
Over 50 people choose up three items from each course

All served with warm bread rolls & mixed salad

Hot Items

Soy glazed salmon pavé with stir fry vegetable noodles
Moroccan lamb tagine, apricot, red onion & mint cous cous
Beef madras with pilaf rice, naan bread, mango chutney
Chicken chasseur, mash potato
Sweet & sour pork with egg fried rice
Aubergine & courgette parmigiana with cheese Mornay & Neapolitan sauce (v)
Vegetarian lasagne Verdi (v)

Salads

Tomato, mozzarella, red onion platter, balsamic & basil (v)
Cucumber, watermelon, tomato & feta
Roasted courgette with dill crème fraiche
Potato, cucumber & grain mustard salad
Red cabbage slaw with apple & walnuts
Green salad

Dessert

Mixed berry cheesecake
Fresh fruit salad
Plum & apple frangipane tart
Tart au citron
Tiramisu
Chocolate Sacher torte
Selection of British cheeses

Cold Items

Honey mustard glazed ham
Cold poached salmon with mayonnaise
Assorted cured meats: pastrami, Parma ham, salami, mortadella, chorizo
Roast beef rosettes, pickles & horseradish
Scotch eggs & pork pie with piccalilli
Assorted vegetarian quiches (v)

Additional ~ add that something special

Carved roast in the room
Beef sirloin & Yorkshire pudding (£6 supplement)
Honey roast ham (£4 supplement)
Norfolk turkey & stuffing (£5 supplement)
Served with seasonal vegetables & potatoes

£77.00 per person

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.

