



## 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

**£49.00 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.*

