



HOT BUFFET MENU

HOT DISHES CHOOSE 3

CONFIT DUCK AND VEGETABLE NOODLES WITH HOISIN AND HONEY
ARYABHATA MEATBALLS WITH ROAST RED PEPPER AND GARLIC PASTA
MOROCCAN STYLE LAMB TAGINE
LOCALLY PRODUCED SAUSAGES WITH RED ONION GRAVY
GRILLED COD AND SALMON SKEWERS, STEAMED GREENS WITH CITRUS BUTTER SAUCE
CHICKEN TIKKA MASALA WITH BASMATI RICE
BEEF STROGANOFF WITH BRAISED RICE
CHICKEN, WILD MUSHROOM AND BUTTON ONION IN THYME VELOUTE
SALMON, PRAWN AND SMOKED HADDOCK GLAZED WITH CHEESE SAUCE
CONFIT PORK BELLY WITH CIDER AND PEAR SAUCE
SEARED FILLET OF SEABASS, ROAST FENNEL AND CELERIAC WITH TARRAGON BUTTER

CHOOSE 3

ROAST BUTTERNUT, SWEET POTATO AND BEETS
ROAST NEW POTATOES WITH SEA SALT AND THYME
COUSCOUS WITH CUMIN SPICED VEGETABLES
QUINOA SALAD WITH ROAST SHALLOT, FENNEL AND CELERIAC,
WITH POMEGRANATE SEEDS
ROAST CAULIFLOWER AND CUMIN SALAD WITH HONEY YOGURT
AND MINT DRESSING AND TOASTED PINE NUTS
WATERCRESS, RADISH AND ENDIVE SALAD SERVED WITH
APRICOTS AND SUNFLOWER SEEDS
PARMENTER POTATOES WITH ROASTED RED PEPPER AND HERBS
DAUPHINOISE POTATOES
MEDLEY OF BEANS, KALE, SUGAR SNAPS, PEAS, BROCCOLI AND CARROTS
BUTTERED CABBAGE, LEEKS AND COURGETTES WITH TOASTED ALMONDS

DESSERT CHOOSE 2

WHITE CHOCOLATE CHEESECAKE WITH CRUSHED RASPBERRIES
PROFITEROLES WITH WARM CHOCOLATE SAUCE AND DOUBLE CREAM
MIXED BERRIES - STRAWBERRIES, RASPBERRIES, BLUEBERRIES SERVED WITH
CRUSHED MERINGUE AND BERRY COULIS FRESH FRUIT SALAD WITH POURING CREAM
APPLE OR RHUBARB CRUMBLE SERVED WITH CUSTARD
LEMON ROULADE WITH POURING CREAM
BRIOCHE BREAD AND BUTTER PUDDING WITH CRÈME ANGLAISE
COFFEE AND MINTS

£23.50 PER PERSON