



2 Course Buffet Menus

**All our lunches are served with a selection of assorted seasonal salads from the salad bar and flavoured waters.
Tea and coffee can be served on request.**

Please make us aware of any allergens and dietary requirements and our team will advise accordingly.

Meat Options (1 Item)

- Homemade Beef Lasagne (GF), served with Garlic Bread
- Sweet & Sour Chicken, served with Rice and Prawn Crackers (GF)
- Tandoori Chicken Thighs with Sour Cream & Chive Dressing (GF) and Baked Flatbreads
- Mexican Chicken Fajitas with Tortillas, Salsa, Sour Cream and Guacamole
- Spicy Beef or Chicken Burritos in Tomato Sauce, topped with Cheddar Cheese and served with Nachos
- Beef or Chicken Stroganoff, served with Rice (GF)
- Beef Chilli Con Carne, served with Rice and Nachos
- Chicken Curry with Pilau Rice (GF), Naan bread and Chutneys
- Beef or Chicken Stir-Fry in Black Bean Sauce, served with Egg Fried Rice
- Braised Beef Scouse with Pickled Red Cabbage and Mashed Potatoes (GF) and crusty bread

Fish Options (1 Item)

- Cod Fishcakes with Chunky Chips and Mushy Peas
- Salmon & Dill Fishcakes with New Potatoes and Steamed Vegetables
- Smoked Haddock in a Spring Onion Cheese Sauce, served with Parmentier Potatoes and Steamed Vegetables (GF)
- Cod Goujons with Chunky Chips and Minted Peas
- Grilled Mackerel with Wilted Spinach, Roasted Red Pepper Sauce and New Potatoes (GF) (DF)
- Herb-Crusted Pollock in Tomato & Basil Sauce, served with Parmentier Potatoes
- Tuna & Red Onion Pasta Bake, (GF) served with Garlic Bread Slices (DF)
- Seafood Pasta Bake (GF) in a Chive Cream Sauce with herb focaccia
- Seafood Paella (GF) with crusty bread
- Mediterranean Fish Stew (GF) with herb focaccia (DF)

Vegetarian Options (1 Item)

- Vegetable Chilli Con Carne with Baked Potatoes (GF)(VE)(V)(DF)
- Spiced Roasted Root Vegetable Casserole with Herb Dumplings and Baby Roast Potatoes (VE)(V)(DF)
- Spaghetti Vegetable Quorn Bolognese (GF)(VE)(V) with garlic bread
- Roasted Mediterranean Vegetables with Gnocchi in Tomato & Basil Sauce, served with Garlic flatbread (V)
- Spinach, Mushroom & Gnocchi with Garlic and herb slices (V)
- Mediterranean Vegetable Lasagne and potato wedges (GF)(VE)(V)(DF)
- Vegetable Moussaka (GF) with Flat Breads (VE)(V)(DF)
- Roasted Vegetable Frittata with new potatoes (V)(GF)
- Spinach & Sweet Potato Dhal (GF) with naan bread (VE)(V)(DF)
- Moroccan Vegetable Tagine (GF) and fluffy Couscous (VE)(V)(DF)

Dessert Options (1 Item)

- Sticky Toffee Pudding (VE) served with Toffee Sauce
- Assorted Mini Cheesecakes (V)
- Traditional Apple Pie, served with Custard (V)
- Bread and Butter Pudding, served with Custard (V)
- Lemon Tart with Chantilly Cream (V) (GF)
- Rhubarb & Ginger Crumble, served with Custard (V)
- Classic Tiramisu (V)
- Banoffee Pie (V)
- Individual Manchester Tarts (V) (GF)
- Lemon Meringue or Key Lime Pie (V) (GF)

All served with seasonal sliced fruit platter (VE) (GF)