

3 COURSE HOT BUFFET

MENU 1

SOUP & ARTISAN BAKERY

ARTISAN BREAD ROLLS

Freshly prepared, hand shaped & baked daily

MOROCCAN SPICED CARROT & CHICKPEA SOUP

Harissa spice & coriander (V)

OLIVE OIL GRISSINI

Rustic hand rolled Italian bread sticks made
with extra virgin olive oil

ANTIPASTI STATION

QUINOA & SUNFLOWER SEED HOUMOUS

Classic hummus made with tahini, lemon & extra virgin olive oil

CERIGNOLA OLIVES

Giant Apulian olives marinated with garlic, chilli & rosemary

TOMATO & CHILLI TAPENADE

Sun dried tomato, basil, garlic & fresh chilli

SEASONAL SALADS

TABBOULEH WITH LEMON & HONEY YOGHURT

Bulgur wheat, fresh mint, parsley, pickled cucumber,
plum tomato, red onion salsa (V)

ROASTED CHICKPEA, FETA & MINT

Sweet red pepper, paprika, lemon, fresh mint,
honey yoghurt dressing (V)

HOT DISHES

ROAST PORCHETTA

Rolled with garlic, sage, rosemary, fennel seed & thyme

FOUR CHEESE TORTELLONI

Pomodoro di sugo, pecorino cheese, wild rocket (V)

SICILIAN STYLE ROAST POTATOES

Garlic & rosemary butter (V)

CAPONATA

Sicilian dish of aubergine, roast peppers, plum tomatoes,
garlic, capers & fresh basil (V)

SOMETHING SWEET

BELGIN CHOCOLATE MOUSSES

White chocolate & wild raspberry mousse
Belgian milk chocolate delicé
Dark chocolate & orange tart (V)

FRESH CUT SUMMER FRUITS

Summer fruits with fresh mint & mango puree (V)

Please always inform your server of any allergies before placing your order, detailed allergen
& nutritional information is available on request.