



BANQUET

BANQUET BUFFET

BUFFET SALAD BAR

Cos lettuce, mixed greens, croutons, shredded mixed cheese, black beans, chickpeas, shredded carrots, sweetcorn, tomatoes, cucumber, mixed peppers, red onions

Diced ham, diced eggs, cooked quinoa, pickled jalapenos, fried onions, croutons

French dressing, caesar dressing, balsamic, olive oil

* Salad Bar requires a minimum of 20 guests
All other menus require a minimum of 30 guests

(ve) vegetarian | (gfa) gluten free available | (gf) gluten free

Adults require 2000 kcal per day. Should you have any questions or concerns about allergen content, then please ask a member of staff.



MENUS

MENU 1

Beef Bourguignon
Slow cooked beef stew in a red wine and tomato sauce

Caribbean style fish escovitché
Batter fried fish topped with a pepper and vinegar broth

Vegan cottage pie (gf)

Au gratin cauliflower (v)

Honey roasted carrots (gf)

Individual red velvet Cake

Fruit Salad with ginger and mint (gf)

MENU 3

Chicken cacciatore
Sliced chicken breast cooked with mushrooms, olives and peppers

Salmon in lemon butter cream

Penne with roasted aubergine, capers olives and sundried tomatoes

Baked sweet potato with chipotle and maple glaze

Courgette, peppers and aubergine in tomato sauce

Mini chocolate delice squares

Seasonal fruit salad

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MENU 2

Fricassee of chicken in peppercorn sauce
Seared and sliced chicken breast with a rich and creamy peppercorn gravy

Aubergine caponata (ve)
Roasted Aubergine with capers olives and sundried tomatoes

Paprika roasted new potatoes (ve, gf)

Green beans braised in white wine and herb butter (gf)

Apple crumble with custard

Cardamom syrup fruit salad (gf)

MENU 4

Sliced grilled bavette with gravy (gf)

Roasted hake with pineapple salsa (gf)

Vegan southern style dirty rice

Cajun spice braised potatoes

Curry roasted broccoli (ve)

Basil and lime fruit salad (ve)

Cream filled profiteroles with chocolate sauce



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Please enquire directly for details on our beverage packages.
Please enquire for more information on options to accommodate
specific dietary requirements and allergens.

Contact us at **events@hibrentfordlock.co.uk**

Find us on Facebook at Holiday Inn London - Brentford Lock
& on Instagram **@holidayinnbrentfordlock**