



GEM HOTELS

Banquet Buffet Menu 3

Starters

Avocado, Beetroot and Mango salad, drizzled with lemon juice v, vg
Couscous served with Butternut Squash and Mixed Peppers v, vg (G)
Amritsari Fish (Indian style battered fish mixed with spices) (F, G, Mk)
Smoked Chicken Salad drizzled with olive oil

Main Course

Pan- Seared Duck Breast served in a Red Wine sauce (G, Alc)
Spinach and Tofu Curry v, vg (S)
Atlantic Salmon served in a Hollandaise sauce (E, F, Mk)
Pulav Rice v, vg (Mk*)
Garlic roasted Potatoes v, vg (Mk*)
Honey glazed Baby Carrots v (Mk)
Mixed Vegetables v, vg

Desserts

Lemon Gateau (E, G, Mk)
Fresh Fruit Salad v, vg
Cheese Platter served with crackers, grapes and chutney (G, Mk)

Tea / Coffee (Mk*)

2 Course - £ 47.50 per person

3 Course - £55.00 per person

(v)Vegetarians, (vg)Vegans, (C)Crustaceans, (Ce)Celery, (E)Eggs, (F)Fish, (G)Cereals Containing Gluten, (L)Lupin, (Mk)Milk, (Mo)Molluscs, (Mu)Mustard, (N)Nuts, (P)Peanuts, (S)Soya, (Sd)Sulphur Dioxide, (Se)Sesame Seeds, (Alc)Alcohol, (*)Alternative options available, please check with the team member. Kindly check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. All prices are inclusive of VAT.