

HOT BUFFET MENU

Below are samples, where each day there will be a meat, fish and Vegetarian option available. All main dishes are created according to season.

SALADS

Asian Slaw with Sesame Dressing (V, GF)
Greek Salad with Feta and Kalamata Olives (V, GF)
Pearl barley salad, cherry tomato, basil and mozzarella
Octopus salad, fennel, orange and chick peas
Green bean salad, cherry tomato and potato

UPGRADE OPTION

Upgrade to a plated starter experience with any selections served individually for £5pp

MAIN COURSES

VEGETARIAN / VEGAN OPTIONS

Chickpea & Sweet Potato Tagine (V, GF)
Risotto with porcini mushrooms & truffle oil
Vegetable Lasagna
Vegan Thai Green Curry

CHICKEN / MEAT OPTIONS

Spiced Keema Curry with Peas & Pilau Rice
Meat ball in Italian sauce
Asian style Chicken Curry with Pilau Rice
Beef stew with peas, carrots and coriander

FISH

Spiced Fish Curry with Pilau rice
Grilled Lemon Herb Fish Fillets
Fish Tikka Masala with rice
Mini Fishcakes with Tartare Dip

SIDES

Garlic & Herb New Potatoes (V, GF)
Steamed Seasonal Greens (V, GF)
Basmati Rice Pilaf with Toasted Almonds (V, GF)
Grilled asparagus and red pepper

DESSERTS

Mini Fruit Tartlets (V)
Dark Chocolate Mousse with Berries (V, GF)
Tiramisu' pistachio
Cannoli Siciliani
(V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Contains Nuts

Our food may contain nuts, derivatives of nuts or other allergens.

If you suffer from an allergy or food intolerance, please notify a manager.

Bespoke menu available on request for specific dietary requirements.

All prices are exclusive of VAT at prevailing rate.

