

Menu Selector

Hot Buffets

Select three dishes from the hot selector, two from the accompaniments and one of the bread selections.

Beef

Beef Stroganoff (£1.50 supplement)

Beef fillet strips, mushroom, onion, paprika, brandy, lemon & cream

Stir-Fried Szechwan Beef (£1.25 supplement)

Beef fillet strips, red peppers, onion, chilli and oriental spices

Lasagne

Prime minced beef in a rich tomato sauce between layers of pasta topped with a cheese sauce

Chilli Con Carne

Prime minced beef, onion, chilli & kidney beans cooked in a rich spiced sauce

Boeuf Bourguignon

Prime chunks of beef slow cooked with peppers and garden vegetables in a rich red wine sauce

Beef Madras

Prime chunks of beef cooked in a hot spiced curry sauce

Chicken

Chicken a la King

Chicken fillet, mushrooms, red peppers & onion sautéed then finished with sherry and cream

Kung Po Chilli Chicken

Chicken and oriental vegetables stir-fried with chilli and yellow beans finished with cashew nuts

Cajun spiced Chicken

Strips of chicken marinated in Cajun spices stir-fried with peppers & onion finished with cream

Tuscan Chicken

Sautéed chicken in a rich tomato and onion sauce finished with green peppercorns, black olives and tarragon

Chicken Korma

Chunks of chicken cooked in a mild coconut curry sauce

Lamb

Lamb in Black Bean Sauce (£1.00 supplement)

Tender lamb fillet with oriental vegetables sautéed with ginger and black beans

Lamb Balti

Tender chunks of lamb cooked in a medium spiced curry sauce

Jamaican Curried Goat (£1.00 supplement)

Tender chunks of goat meat and plantain slow cooked in Jamaican spices

Moroccan Lamb Tagine

Tender chunks of lamb slow cooked with dried fruit and north African spices

Pork

Char Siu Pork (£1.00 supplement)

Chinese barbecued pork fillet roasted then sliced served with a hoi-sin sauce

Jamaican Jerk Pork

Belly pork marinated in jerk spices slow cooked then sliced served with a hot sauce

Calvados Pork

Slices of pork tenderloin sautéed with onion and apple finished with calvados brandy and cream

Game

Cassoulet (£1.50 supplement)

Casserole of mixed game and smoked meats with farmhouse vegetables and pulses

Rabbit Casserole

Tender chunks of rabbit and bacon slow cooked in a fennel, onion and tomato sauce

Fish and Shellfish

Thai Stir- Fried Prawns (£1.00 supplement)

Tiger prawns stir-fried with peppers, chilli and garlic finished with lime, basil and mint

Scallop Chowder (£1.00 supplement)

Scallops, smoked ham, onion and potato finished with cream

Fishermans Pie

Salmon, prawns, smoked and white fish in a parsley sauce topped with creamy mashed potato

Smoked Haddock and Spinach Lasagne

Smoked haddock in a creamy sauce layered between spinach and lasagne topped with a cheese sauce

Paella

Mussels, prawns, clams, squid and chicken cooked with saffron rice, peas, onions and peppers

Sesame Salmon

Supremes of salmon coated with sesame seeds on a bed of oriental vegetables cooked in a sweet chilli sauce

Vegetarian

Wild Mushroom Stroganoff

Assorted mushrooms sautéed with onion and paprika then finished with sherry, cream and herbs

Sweet Potato Gratin

Sliced sweet potato, onion and leeks cooked in a cream and garlic sauce topped with cheese

Tuscan Vegetable Bake

Aubergine, courgette, onion, peppers and herbs tossed with pasta bound with a tomato and olive sauce topped with mozzarella

Hot Carvery

(£3.50 supplement per head)

Please choose three dishes from the selection below

Roast sirloin of beef with Yorkshire pudding and horseradish sauce

Roast pork loin with apple sauce

Roast turkey breast with apricot forcemeat and cranberry sauce

Roast leg of lamb infused with garlic and rosemary

Honey glazed gammon

Salmon en croute

Beef Wellington (additional £2.50 per head)

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Accompaniments

Feel free to choose which accompaniments you would like with your buffet.
If you would prefer we can guide you on your selection to complement your meal.

Steamed Basmati Rice
Egg Fried Rice
Yellow Sweet Rice with Sultanas
Basmati Rice with Herbs
Buttered Rice with Lemon and Leeks
Herbed Couscous
Mustard Mash
Sweet Potato Mash
Minted New Potatoes
New Potatoes with Garlic and Rosemary
Cheese and Leek Mash
Bombay Spiced Potatoes
Pasta with Basil Oil
Cherry Tomato Red Onion and Basil (hot or cold)
Chilli Garlic Mushrooms
Peppery Green Leaf Salad
Oriental Stir-fried Vegetables
Fine green beans with toasted sesame seeds
Vegetables roasted in balsamic butter

Fresh Baked Breads and Butter
Garlic Bread
Naan Breads

Please choose two dishes from the dessert selector.
You may want to exchange one of your dessert choices for a cheeseboard at no extra cost.

Coffee can be made available from the buffet for a supplement of £1.00 per head.

If you would like a pre-laid starter to enhance your meal please contact us,
Prices start from £4.50 per head.

If there is something in particular that you would like on your buffet that is not on the selector
please contact us and we shall endeavour to meet all your requirements.