



HOT BUFFET

**THE MENU CAN BE ADJUSTED TO SUIT THE NEEDS OF YOUR
EVENT**

STARTING FROM £19.75 PER PERSON

BRITISH

MAINS

COTTAGE PIE: Minced beef in savoury gravy, topped with mash potatoes and baked until crisp and golden

FISH PIE: A creamy dish of smoked haddock, salmon, and prawns in a white sauce, topped with mashed potatoes and baked until golden.

CHICKEN AND LEEK CASSEROLE: Chicken braised with leeks, cream and herbs

SIDES

ROAST POTATOES
CAULIFLOWER CHEESE
MINTED PEAS
ROASTED VEGETABLES
GRAVY

ITALIAN

MAINS

LASAGNE AL FORNO: Layers of pasta, rich meat ragu, creamy bechamel, and melted cheese baked to perfection

BOLOGNESE: Flavourful meat sauce made with ground beef, tomatoes, and aromatic herbs

CHICKEN PICCATA: Lightly pan-fried chicken breasts in a tangy lemon-caper butter sauce

SIDES

SPAGHETTI

GARLIC BREAD

FRESH SEASONAL HAND CUT GARDEN SALAD

CAPRESE SALAD

INDIAN

MAINS

BUTTER CHICKEN (MURGH MAKHANI): Tender chicken pieces in creamy, mildly spiced tomato-based gravy

LAMB ROGAN JOSH: A slow-cooked lamb curry with aromatic spices and yoghurt

CHICKEN TIKKA MASALA: Tender chicken pieces in a spiced, tangy sauce

SIDES

SELECTION OF NAAN BREADS

SPICED BASMATI RICE

PAPADUMS

MANGO CHUTNEY

CUCUMBER RAITA