

HOT BUFFET

Two main course (including vegetarian option) | £24.36 pp

Minimum 10 persons. Price includes chef. Our hot fork buffet can be delivered a choice of two or three main items & includes a starch, a vegetable option, a selection of freshly baked breads & one dessert.

FROM THE FARM

- Beef steak, leek & onion pie
- Fragrant Thai green chicken curry, roasted peanuts & coriander
- Catalan beef with red peppers & olives
- Roasted chicken breast with mushroom & leek cream sauce
- Moroccan lamb tagine with coriander & flaked almonds
- Traditional cottage pie
- Turkey, leek & cranberry pie

FROM THE SEA

- Fisherman's pie topped with creamy cheddar mash
- Marsala spiced pollock on a bed of spiced chickpeas
- Teriyaki salmon pieces on a bed of bean shoots & pak choi with plum dressing
- Salmon & dill fishcake on a bed of fiery chilli & spring onion noodle salad
- Pan-fried cod fillet with lemon zest & dill
- Smoked haddock, potato gnocchi with wilted greens in a creamed sauce
- Coley with caper & parsley crust, steamed new potatoes & salsa verde dressing

FROM THE FIELD (V)

- Chickpea & potato chat samosas on a bed of herbed lentils (V)
- Butterbean cassoulet with mini herb dumplings (V)
- Potato gnocchi, sautéed woodland mushrooms & leeks, with truffle oil (V)
- Sweet potato & lentil spiced curry in coconut milk (VG)
- Macaroni, Cheddar cheese & tomato bake (V)
- Spiced butternut & chickpea tagine topped with coriander (VG)
- Strudel with roasted Mediterranean vegetables & goats' cheese with braised red cabbage (V)



Suitable for: (V) Vegetarian | (VG) Vegan



HOT BUFFET

FROM THE VEGETABLE PATCH

- Honey glazed root vegetables (VG)
- Glazed carrots in caraway butter (V)
- Steamed new potatoes with chopped chives (VG)
- Creamy mashed potato with spring onion (V)
 - Herbed couscous (V)
- Stir fry vegetables (VG)
- Vegetable medley – carrot, swede, cabbage & broccoli (VG)
 - Sautéed leeks, cabbage & peas (V)

SWEET TOOTH DESSERTS

- Bread & butter pudding with a marmalade glaze (V)
- Orange scented crème brûlée with a lemon & thyme shortbread biscuit (V)
 - Lemon curd, blackberry & blueberry Eton mess
 - Pear frangipane tart with crème anglaise (V)
- Sticky banana, date & toffee pudding with toffee sauce (V)
- Triple chocolate mousse, popping candy & chocolate shard (V)
- Seasonal fresh fruit bowls with chopped mint (VG)



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