

15H

Hot buffet menu



n = contains nuts, d = dairy-free, g = gluten-free, v = vegetarian, ve = vegan All products produced in a kitchen that handles nuts

Vegan

Symplicity Chorizo, Rosemary & Courgette Penne (vegan, d)

a spicy vegan chorizo mince from sympathy with courgette, fresh rosemary, our own bechamel sauce topped with a sprinkle of breadcrumbs

Thai Green Curry & Rice (ve, g, d, n)

Peppers, broccoli and baby corn with lemongrass, ginger, lime, coconut milk and cashew nuts. Served with long grain rice

Spicy Fable Shiitake Curry with Rice (vegan, g, d)

A delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry

Feijoada, Brazilian Black Bean Stew (ve, g, d)

Black Turtle beans, sweet potato and carrots with orange zest

Creamy Spinach and Mushroom Penne (ve, d)

Penne with baby spinach, chestnut and porcini mushrooms

Vegetarian

Mushroom Stroganoff with Rice (v, g)

Sauteed flat & button mushrooms with tomato, paprika and crème fraiche with rice

Macaroni Cauliflower with Caramelised Onion (v)

The wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion

All hot meals are designed for a minimum of 20 delegates. All meals are served with fresh fruit. Orders must be placed two working days in advance

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Meat

Penne with Chicken in a Spinach & Mushroom Sauce (d)

Chicken with baby spinach, chestnut and porcini mushrooms in a creamy sauce

Chicken Korma & Rice (g, n)

Chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice

Jerk Chicken, Rice & Peas (d)

A Jerk inspired version of this Caribbean favourite

Tarragon Chicken & Rice (g)

Chicken with fresh tarragon, cream and lemon, served with long grain rice

Fish - £3+VAT Supplement pp

Fresh Salmon Creamy Salmon Penne

Steamed salmon in a cream sauce with garlic puree, fresh dill and lemon

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

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